



McCall's

COOKIE COLLECTION

65¢

COOKIES WITH
CHARACTER

COOKIES THAT KEEP

COOKIES-IN-A-HURRY
FROM DO-AHEAD DOUGH

COOKIES THAT CARRY

COOKIES THAT PACK

COOKIES TO CAPTURE
THE IMAGINATION

COOKIES GRANDMA
NEVER MADE

PLUS: COOKIER COOKIES
FOR GOODIE GIVING

NOTES FOR THE AUSTRALIAN EDITION

SPOON MEASUREMENTS

The spoon measurements used in this book are those used in America, i.e., 1 tablespoon equals 15 millilitres. The Australian tablespoon has a capacity of 20 millilitres.

PINT MEASUREMENTS

Wherever a pint of fluid is referred to in this book it should be measured as an American pint, i.e., 1 pint equals 16 fluid ounces. The Australian imperial pint equals 20 fluid ounces.

OVEN TEMPERATURE GUIDE

This is an approximate guide only. Different makes of stoves vary and even the same make of stove can give slightly different individual results at the same temperature. If in doubt with your particular stove, do refer to your own manufacturer's temperature chart. It is impossible in a general book to be exact for every stove, but the following is a good average guide in every case.

The following chart also gives approximate conversions from degrees Fahrenheit to degrees Celsius (formerly known as Centigrade). This chart can be used for conversion of recipes which give oven temperatures in metric measures.

| Description of Oven | Thermostat Setting | | °C |
|------------------------|------------------------------|-----|---------|
| | °F | Gas | |
| Cool | Automatic Electric 200 | 200 | 90 |
| Very slow | 250 | 250 | 120 |
| Slow | 300-325 | 300 | 150-160 |
| Moderately slow | 325-350 | 325 | 160-170 |
| Moderate | 350-375 | 350 | 170-190 |
| Moderately hot | 375-400 | 375 | 190-200 |
| Hot | 400-450 | 400 | 200-230 |
| Very hot | 450-500 | 450 | 230-260 |

McCall's



COOKIE COLLECTION

BY THE FOOD EDITORS OF McCALL'S

Illustrations by Luciana

PUBLISHED BY URE SMITH PTY LIMITED, SYDNEY

Contents

- Making Cookies, 4
- Storing Cookies, 4
- Freezing Cookies, 5
- Mailing Cookies, 5
- Refrigerator Cookies, 6
- Drop Cookies, 12
- Rolled Cookies, 24
- Molded Cookies, 36
- Bar Cookies, 42
- Cookier Cookies
for Goodier Giving, 53

Acknowledgments:

The Betsy McCall photographs

on page 31 are by Horn/Griner.

The photographs on pages 12-13

and 36-37 are by George Lazarnick.

All others are by Paul Dome.

The design for the Gingerbread Angel,
pages 26-29, is by Walter Einsel.

*Recommended retail price.

This edition published in Australia 1972

by Ure Smith Pty Limited

176 South Creek Road, Dee Why West 2099

Copyright © 1965 by The McCall Corporation

Copyright under International Copyright

Union 1965 by The McCall Corporation

All rights reserved under Inter-American

Copyright Union (1910) by The McCall Corporation

National Library of Australia Card

Number and ISBN 0 7254 0106 0

Printed in Hong Kong

by Toppan Printing Company

First published by Advance Publishers, Inc.

PO Box 7200, Orlando, Florida





A stylized illustration of a clown. The clown has a round face with a large red nose, rosy cheeks, and a wide smile. They are wearing a black top hat with a white band and a red outfit with white polka dots. The clown is waving with their right hand and holding a red balloon with a black string in their left hand. The background is white with some faint red splatters.

A black and white illustration of a young girl with short, dark hair and a smiling face. She is wearing a dark-colored dress with a large, light-colored, patterned skirt. She is holding a large, red, rectangular gift box with a white ribbon bow. The background is a light, textured surface with some faint, dark, abstract shapes.



MAKING COOKIES



Bright, shiny cookie sheets insure delicately browned cookies. They should be at least an inch shorter and narrower than the oven, to allow for circulation of heat.

Tips for Holiday Baking

Mark special cookie-baking days on your calendar.

Remember that cookies made with honey or fruit, such as Lebkuchen Rounds, may be baked about a month ahead and stored in a cool, dry place (air-tight containers) to mellow.

Rolled ginger cookies and other rolled cookies may be baked about two weeks ahead.

Rich butter cookies and meringue-type cookies are best when baked several days before using.

Chop nuts, slice candied cherries, etc., when you have time, or have available an extra pair of hands in the kitchen. Store in air-tight jars, in a cool place, until needed.

Sift flour and confectioners' sugar onto a square of waxed paper; then measure.

Start a box to hold colored sugar, miniature nonpareils, unusual spices used in holiday cookies, etc., so that when you start making cookies, you'll be sure to have these in the house.

When decorating cookies, keep all your bits of candied fruit, colored sugars, nuts, etc., in individual paper cups or in muffin-pan cups.

To blanch almonds: Cover shelled nuts with cold water; bring to boil. Remove from heat; drain. Press each nut between fingers, so husk will slip off easily. Then drain dry on paper towels.

1. Our cookie recipes were tested using *sifted all-purpose flour*. We recommend using this type to insure success.
2. When buying baking pans, look for the manufacturer's stamp or mark on each pan, which indicates the size of the pan. Most baking pans today are standardized.
3. If you already have pans that are not marked, measure them from one top inside edge to the opposite inside edge; then mark them yourself.
4. The back of any large baking pan may be substituted for a cookie sheet. Use greased or ungreaed, as recipe directs.
5. If you are baking one sheet of cookies at a time, place oven rack in center of oven. If you are baking two sheets, place racks to divide oven into thirds. If tops of cookies do not brown properly, move to a higher rack the last few minutes of baking.
6. Always cool cookie sheet before placing unbaked cookies on it.
7. Check cookies when minimum baking time is up. To cool baked cookies, remove with a wide spatula to wire racks. Do not overlap cookies on racks.
8. Buy two cookie sheets; one sheet of cookies can be baking while the other one is filled.

Storing Cookies

1. Empty coffee or shortening cans are fine for storing cookies.
2. Line bottom of container with waxed paper; place a sheet of waxed paper between each two layers of cookies. Store crisp and soft cookies in separate containers.

Soft Cookies: Store in container with tight-fitting lid. A slice of apple or bread in the container helps to keep cookies moist. Replace fruit or bread often to prevent mold.

Crisp Cookies: Store in container with loose-fitting lid. If cookies lose their crispness, heat at 300F about 5 minutes before serving.

Bar Cookies: Store right in baking pan. Cover tightly with foil or saran.



Freezing Cookies

Cookies may be frozen either before or after baking. The raw cookie dough is easier to package and takes up less freezer space. However, baking before freezing takes less time and the cookies are ready to eat almost as soon as they come from the freezer.

Both ways are satisfactory. The method followed is entirely up to the individual. Cookies that require a great deal of preparation before baking, like rolled cookies that will be decorated, can be cut and baked ahead. The decorating can be done later, when the cookies are to be used. Meringue-type cookies and frosted cookies are not recommended for freezing.

Store cookies, baked or unbaked, about one month at 0°F or below.

For legible labeling, use a crayon, special pencil, or grease pencil. Be sure to include on the label: name of cookie, date when frozen, oven temperature, and baking time.

Empty coffee and shortening cans are ideal for packing dough or baked cookies. Seal edge with freezer tape, and label.

Freezing Cookie Dough

Drop-cookie dough: Pack dough in 1-pint freezer containers; seal; label; freeze.

To use: Remove from freezer; let stand at room temperature just until dough can be spooned and dropped onto prepared cookie sheet—30 to 40 minutes. Bake as directed in recipe.

Or drop dough as directed, 1 inch apart, on cookie sheet; freeze, remove solid cookies to freezer containers. Store between layers of waxed paper cut to fit size of container.

To use: Remove from freezer as many as needed. Bake, without thawing, as directed in recipe.

Rolled-cookie dough: Pack dough in 1-pint freezer containers; seal; label; freeze.



To use: Remove from freezer; let stand at room temperature about 10 minutes. Then roll and bake as directed in recipe.

Refrigerator-cookie dough: Form dough into roll, as directed in recipe. Wrap in foil or saran; seal; label; freeze.

To use: Remove from freezer; remove wrappings. Slice and bake as directed in recipe. Return unused dough (wrapped) to freezer. If dough is brittle, let stand about 5 minutes before slicing.

Or pack dough in empty 6-oz. juice cans, opened at both ends. Seal with foil and freezer tape; label; freeze.

To use: Remove from freezer; remove wrappings; push out dough. Slice and bake as directed in recipe.

Molded-cookie dough: Follow directions for drop-cookie dough, above.

Bar-cookie dough: Fit into 8- or 9-inch square pan a 12-inch square of foil; foil extends over corners. Spread dough in foil-lined pan; freeze, uncovered. Lift out of pan; wrap in foil or saran; seal; label; freeze.

To use: Remove from freezer; remove wrappings. Bake in pan (used in freezing), without thawing, as directed in recipe.

Freezing Baked Cookies

As soon as cookies are completely cool, pack in freezer containers; seal; label; freeze.

To use: Remove container from freezer. Take out as many cookies as needed (return remaining cookies to freezer, sealed). Let stand at room temperature about 5 minutes.

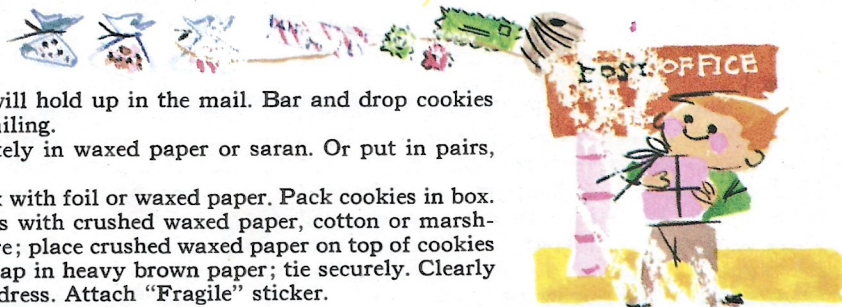


Mailing Cookies

Select only cookies that will hold up in the mail. Bar and drop cookies are particularly good for mailing.

Wrap each cookie separately in waxed paper or saran. Or put in pairs, and wrap each pair.

Line heavy-cardboard box with foil or waxed paper. Pack cookies in box. Stuff corners and any spaces with crushed waxed paper, cotton or marshmallows so cookies are secure; place crushed waxed paper on top of cookies. Cover; secure with tape. Wrap in heavy brown paper; tie securely. Clearly print address and return address. Attach "Fragile" sticker.



REFRIGERATOR COOKIES



These are also called sliced or icebox cookies. They are made from a stiff dough that must be chilled in the refrigerator until it is firm, so it can be sliced as thin and even as possible. The great advantage of refrigerator cookies is that the dough can be kept on hand and the cookies sliced and baked as you need them. They are always crisp, buttery, and flavorful—depending, of course, on the ingredients you use. Our recipes include cinnamon cookies, vanilla cookies, date cookies, and many others. One has that friendly family friend, peanut butter, as an ingredient. Another uses exotic rose water for an unusual flavor.

Shaped Refrigerator Cookies

1. Pack cookie dough in $\frac{1}{2}$ -pint cream cartons (with ends removed).
2. Refrigerate until firm—several hours, or overnight.
3. Carefully peel carton away from each roll. With sharp knife, slice dough into $\frac{1}{8}$ -inch slices, to make squares. Cut each square diagonally, to make triangles. Bake as directed.

HOLLAND ALMOND WAFERS

- | | |
|---|---|
| 2 $\frac{3}{4}$ cups sifted all-purpose flour | 1 cup soft butter or margarine |
| 2 teaspoons cinnamon | 1 cup light-brown sugar, firmly packed |
| $\frac{1}{2}$ teaspoon nutmeg | $\frac{1}{4}$ cup dairy sour cream |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup finely chopped blanched almonds |
| $\frac{1}{4}$ teaspoon baking soda | |

1. Sift together flour, cinnamon, nutmeg, salt, and baking soda; set aside.
2. In large bowl of electric mixer, at medium speed, beat butter, sugar, and sour cream until smooth and fluffy.
3. At low speed, beat in half the flour mixture. With hands, mix in remaining flour mixture and the almonds, to form a stiff dough.
4. Turn out dough onto lightly floured surface. Divide in half. With hands, shape each half into a roll 7 inches long. Wrap each roll in saran or foil.
5. Refrigerate until firm—about 8 hours, or overnight. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as desired.)
6. Preheat oven to 375F. With sharp knife, cut as many $\frac{1}{8}$ -inch slices as desired to bake at one time. Rewrap rest; refrigerate.
7. Place slices, 1 inch apart, on ungreased cookie sheets. Bake 8 to 10 minutes; or until lightly browned. With spatula, remove to wire rack; cool.

MAKES ABOUT 9 DOZEN IN ALL

BROWN-SUGAR ICEBOX COOKIES

- | | |
|---|---|
| 3 $\frac{1}{2}$ cups sifted all-purpose flour | 2 cups light-brown sugar, firmly packed |
| 1 teaspoon baking soda | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla extract |
| 1 cup soft butter or margarine | 1 cup finely chopped walnuts or pecans |

1. Sift flour with baking soda and salt; set aside.
2. In large bowl of electric mixer at medium speed, beat butter until light. Gradually beat in sugar. Add eggs and vanilla; continue beating until very light and fluffy.
3. At low speed, beat in half the flour mixture until smooth. Mix in rest, with hands, to form a stiff dough. Add nuts; mix well.
4. Turn out dough onto lightly floured surface. Divide in thirds. With hands, shape each third into a roll 8 inches long.
5. Wrap each in saran or foil; refrigerate until firm—about 8 hours, or overnight. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as desired.)
6. Preheat oven to 375F. With sharp knife, cut as many $\frac{1}{8}$ -inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.
7. Place slices, 2 inches apart, on ungreased cookie sheets. Bake 7 to 10 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES ABOUT 16 DOZEN IN ALL

VANILLA-NUT ICEBOX COOKIES

| | |
|---------------------------------|--|
| 2 cups sifted all-purpose flour | 1 cup sugar |
| 1½ teaspoons baking powder | 1 egg |
| ½ teaspoon salt | 1 teaspoon vanilla extract |
| ¾ cup soft butter or margarine | 1 cup finely chopped walnuts, pecans or unsalted peanuts |

1. On sheet of waxed paper, sift flour with baking powder and salt; set aside. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugar (*photo a*). Add egg and vanilla; continue beating until very light and fluffy.

2. At low speed, beat in half the flour mixture; mix in rest, with hands, to form a stiff dough (*photo b*). Add chopped nuts, mixing to combine well.

3. Turn out dough onto lightly floured surface. Divide in half. With hands, shape each half into a roll 7 inches long (*photo c*). Wrap each in saran or foil; refrigerate until firm—about 8 hours, or overnight—before slicing and baking. (Rolls of cookie dough may be stored in refrigerator as long as 10 days. Slice and freshly bake as many as desired.)

4. Preheat oven to 375F. With sharp knife, cut as many ⅛-inch slices as desired for baking at one time (*photo d*). Rewrap rest of roll; refrigerate. Place slices, 2 inches apart, on ungreased cookie sheets. Bake 8 to 10 minutes, or until lightly browned. With spatula, lift cookies from cookie sheets to wire rack. Let cool completely.

**MAKES ABOUT 9 DOZEN
IN ALL**

CHOCOLATE NUT: Melt 3 squares unsweetened chocolate over hot, not boiling, water. Cool; add to butter mixture. Then proceed as above.

LEMON PECAN: Omit vanilla; add 1 tablespoon grated lemon peel to creamed butter mixture. Use finely chopped pecans. Proceed as above.

ORANGE COCONUT: Omit vanilla extract; add 1 tablespoon grated orange peel to creamed butter mixture. Omit nuts; use 1 can (3½ oz) flaked coconut, or ½ package (7-oz size) grated coconut. Proceed as above.

TART SHELLS

1. For each shell, cut 6 slices icebox-cookie dough, ⅛-inch thick. Let stand at room temperature about 10 minutes, to soften.

2. Fit one slice in bottom of ungreased 3-inch muffin-pan cup. Place 5 slices, overlapping, around side. Gently press slices together to conform to pan shape.

3. Prick shell with fork. Bake at 350F for 15 to 20 minutes, or until lightly browned. (If shells puff during baking, prick with fork.)

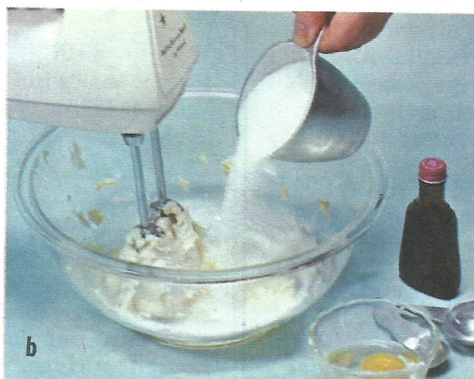
4. Let cool in pan on wire rack 15 minutes. Carefully lift out of pan. Use as a tart shell for ice cream, sliced fresh strawberries, or a cream filling.

PIE SHELL

1. Slice icebox-cookie dough ⅛-inch thick. Press 30 slices, overlapping, in 8-inch pie plate, to form a pie shell.

2. Prick well with fork. Bake at 375F for 10 minutes, or until browned.

3. Let cool in pie plate on wire rack. Fill with a packaged pie-filling mix.



CHOCOLATE-CHERRY RIBBONS

- | | |
|--|--|
| 1 recipe Vanilla-Nut Icebox-Cookie dough, page 7 | 2 squares unsweetened chocolate, melted and cooled |
| $\frac{1}{4}$ cup finely chopped maraschino cherries, well drained | |

1. Make Vanilla-Nut Icebox-Cookie dough, omitting nuts.
2. Mix cherries into one third of dough. Add chocolate to rest of dough, mixing well. Refrigerate 30 minutes.
3. Divide cherry dough in half. Then divide the chocolate dough in quarters.
4. On lightly floured board, shape each part into a roll 7 inches long. Flatten each roll into a strip $1\frac{1}{2}$ inches wide.
5. To assemble ribbons: Place cherry strip on a chocolate strip; top with another chocolate strip. Wrap in saran or foil. Repeat with rest of strips. Then refrigerate the dough until firm—about 8 hours, or overnight—before slicing and baking.
6. Slice, and bake as directed for Vanilla-Nut Icebox Cookies.

MAKES ABOUT 8 DOZEN

COLOR PINWHEELS

- | | |
|--|--|
| 1 recipe Vanilla-Nut Icebox-Cookie dough, page 7 | 3 or 4 drops green or red food color $\frac{1}{2}$ teaspoon mint extract (optional) |
| 2 squares unsweetened chocolate, melted | |

1. Prepare dough for Vanilla-Nut Icebox Cookies, omitting nuts.
2. Divide evenly into two bowls. Add chocolate to one, mixing well. Add food color and mint to other, blending well. Refrigerate 1 hour.
3. Roll each part, between two sheets of waxed paper, to a 7-inch square. Peel off top sheets of waxed paper. Invert chocolate layer onto colored layer; peel off top sheet of waxed paper.
4. With rolling pin or hands, gently press layers together. Roll up, jelly-roll fashion. Roll will be $1\frac{1}{2}$ inches in diameter.
5. Wrap in waxed paper or foil, seam side down; refrigerate until firm—several hours, or overnight—before baking.
6. Slice and bake as directed for Vanilla-Nut Icebox Cookies.

MAKES ABOUT 4 DOZEN



CLOVERLEAVES

- | | |
|--|---|
| 1 recipe Vanilla-Nut Icebox-Cookie dough, page 7 | 2 or 3 drops each red, green, and yellow food color |
|--|---|

1. Prepare dough for Vanilla-Nut Icebox Cookies, omitting nuts.
2. Divide dough in thirds; place each on a separate sheet of waxed paper. Add red food color to one part, green to second, and yellow to third; mix well with hands.
3. Divide each color into two parts. With hands, shape each part into a roll 7 inches long.
4. To assemble: Place 2 differently colored rolls side by side; top with a third color roll. Press together. Repeat with remaining 3 rolls.
5. Wrap each in waxed paper or foil; refrigerate until firm—several hours, or overnight—before baking.
6. Slice and bake as directed for Vanilla-Nut Icebox Cookies.

MAKES ABOUT 8 DOZEN

NEAPOLITANS

- | | |
|--|--|
| 1 recipe Vanilla-Nut Icebox-Cookie dough, page 7 | 1 square unsweetened chocolate, melted 2 or 3 drops each red and green food color |
|--|--|

1. Prepare dough for Vanilla-Nut Icebox Cookies, omitting nuts.
2. Divide in thirds; place in separate bowls. Add chocolate to one part, red food color to second, green food color to third; blend well.
3. Turn out dough, separately, onto lightly floured surface. Divide each in half. With hands, shape each half into a roll 7 inches long. Flatten each roll to width of $1\frac{1}{2}$ inches.
4. To assemble: Stack 3 differently color layers. Press lightly. Repeat.
5. Wrap each in waxed paper or foil; refrigerate until firm—several hours, or overnight.
6. Slice and bake as directed for Vanilla-Nut Icebox Cookies.

MAKES ABOUT 8 DOZEN

RIBBONS

- 1 recipe Vanilla-Nut Icebox-Cookie dough, page 7
2 squares unsweetened chocolate, melted
3 or 4 drops green or red food color (optional)

1. Prepare dough for Vanilla-Nut Icebox Cookies, omitting nuts.

2. Divide evenly into two bowls. Add melted chocolate to one, mixing well. Add food color to other, blending well, or omit, if desired.

3. Turn out dough onto lightly floured surface. Divide chocolate dough into 2 parts and colored dough into 4 parts.

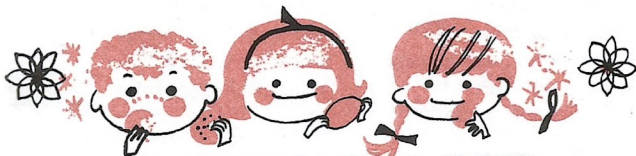
4. With hands, shape each part into a roll 7 inches long. Flatten each roll to uniform width of 1½ inches.

5. To assemble one ribbon, stack in order; colored layer, chocolate layer, colored layer. Press lightly, to hold together. Repeat with remaining layers for other ribbon.

6. Wrap each in waxed paper or foil; refrigerate until firm—several hours, or overnight.

7. Slice and bake as directed for Vanilla-Nut Icebox Cookies.

MAKES ABOUT 8 DOZEN



CINNAMON ICEBOX COOKIES

- 3 cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1 tablespoon cinnamon
½ cup soft butter or margarine
1 cup granulated sugar
½ cup light-brown sugar, firmly packed
½ cup buttermilk or sour milk*
1 cup finely chopped pecans or unblanched almonds

1. Sift flour with baking powder, baking soda, salt, and cinnamon; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugars until light and fluffy.

3. At low speed, beat in buttermilk until smooth.

4. Gradually beat in half of flour mixture. Mix in rest, with hands, to form a stiff dough. Add nuts, mixing to combine well.

5. On lightly floured surface, divide dough in half. With hands, shape each half into a roll 7 inches long.

6. Wrap each roll in saran or foil; refrigerate until firm—about 8 hours, or overnight—before slicing and baking. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as desired.)

7. Preheat oven to 375F. With a sharp knife, cut as many ⅛-inch slices as desired for baking at one time. Then rewrap rest of roll, and refrigerate.

8. Place slices, 2 inches apart, on ungreased cookie sheets. Bake 8 to 10 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 9 DOZEN IN ALL

*To sour milk: Place 1½ teaspoons vinegar or lemon juice in a measuring cup. Add milk to measure ½ cup. Let stand a few minutes.

SPICE ICEBOX COOKIES

- 4 cups sifted all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 tablespoon pumpkin-pie spice
1 cup soft butter or margarine
1 cup sugar
¼ cup dark corn syrup
½ cup dairy sour cream

1. Sift flour with baking soda, salt, and pumpkin-pie spice; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugar until light and fluffy.

3. At low speed, beat in corn syrup and sour cream until smooth.

4. Gradually beat in half of flour mixture. Mix in rest, with hands, to form a stiff dough.

5. Turn out dough onto lightly floured surface. Divide into thirds. With hands, shape each third into a roll 7 inches long.

6. Wrap each in saran or foil; refrigerate until firm—about 8 hours, or overnight—before baking. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as desired.)

7. Preheat oven to 375F. Lightly grease cookie sheets.

8. With sharp knife, cut as many ⅛-inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.

9. Place slices, 2 inches apart, on prepared cookie sheets. Bake 8 to 10 minutes, or until golden-brown. Remove to wire rack; cool.

MAKES ABOUT 14 DOZEN IN ALL

OATMEAL ICEBOX COOKIES

| | |
|--------------------------------|--|
| 1 cup sifted all-purpose flour | ½ cup granulated sugar |
| ½ teaspoon baking soda | ½ cup light-brown sugar, firmly packed |
| ½ teaspoon salt | 1 egg |
| ½ teaspoon cinnamon | 2 tablespoons honey |
| ½ cup soft butter or margarine | 1½ cups rolled oats |

1. Sift flour with baking soda, salt, and cinnamon; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugars. Add egg and honey; continue beating until very light and fluffy.

3. At low speed, gradually add half the flour mixture. Mix in rest, with hands, to form a stiff dough.

4. Add oats, mixing to combine well. Refrigerate 30 minutes.

5. Divide dough in half. On lightly floured surface, shape each half into a roll 7 inches long. Wrap in saran or foil; refrigerate until firm—about 8 hours, or overnight. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as desired.)

6. Preheat oven to 375F. With sharp knife, cut as many ⅛-inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.

7. Place slices, 2 inches apart, on ungreased cookie sheets. Bake 8 to 10 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES ABOUT 7 DOZEN IN ALL

CHOCOLATE-OATMEAL REFRIGERATOR COOKIES

| | |
|--------------------------------|---|
| 1 cup sifted all-purpose flour | 1 egg |
| 1 teaspoon baking powder | 1 tablespoon vanilla extract |
| ½ teaspoon salt | 1 cup raw quick-cooking oats |
| 1 cup soft butter or margarine | 1 pkg (6 oz) semisweet chocolate pieces, finely chopped |
| 1 cup sugar | |

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, cream butter with sugar until light and fluffy.

3. Stir in egg and vanilla until smooth.

4. Add flour mixture, stirring until well combined. Stir in oats and chocolate; mix well.

5. Turn dough onto lightly floured surface. Divide in half.

6. With hands, shape each half into a roll 10 inches long and 1½ inches in diameter. (If dough is too soft to shape, refrigerate 30 minutes.)

7. Wrap each roll in waxed paper or foil; refrigerate until firm—several hours or overnight.

8. Preheat oven to 375F. With sharp knife, cut each roll into slices ¼ inch thick.

9. Place slices, 2 inches apart, on ungreased cookie sheets. Bake 10 to 12 minutes, or until golden.

10. Remove to wire rack; cool.

MAKES ABOUT 6½ DOZEN



PETTICOAT TAILS

| | |
|----------------------------------|--|
| 2½ cups sifted all-purpose flour | 1½ cups sifted confectioners' sugar |
| ½ teaspoon baking soda | 1 teaspoon vanilla extract or rose water |
| ¼ teaspoon salt | |
| 1½ cups soft butter | |

1. Sift flour with baking soda and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, and vanilla until light and fluffy.

3. Add flour mixture; mix well, with hands, to make a soft dough. Refrigerate 30 minutes.

4. Turn out dough onto lightly floured surface. Divide in half. With hands, shape each into a roll 8 inches long.

5. Wrap each in waxed paper or foil; refrigerate until firm—several hours, or overnight—before baking. (Rolls may be stored in refrigerator a week or 10 days; bake fresh as needed.)

6. Preheat oven to 375F. With sharp knife, cut as many ⅛-inch slices as desired for one baking. Rewrap roll; refrigerate.

7. Place slices, 1 inch apart, on ungreased cookie sheets. Bake 8 to 10 minutes, or until lightly browned. Let stand 1 minute. Remove to wire rack; cool.

MAKES ABOUT 8 DOZEN IN ALL

DATE-NUT PINWHEELS

| | |
|---------------------------------|-----------------------------------|
| 2 cups sifted all-purpose flour | 1 egg |
| 1½ teaspoons baking powder | 1 teaspoon vanilla extract |
| ½ teaspoon salt | Date-Nut Filling |
| 1 teaspoon cinnamon | 1 pkg (8 oz) pitted dates, cut up |
| ½ teaspoon ginger | ½ cup sugar |
| ½ teaspoon nutmeg | 2 teaspoons grated lemon peel |
| ¾ cup soft butter or margarine | ½ cup finely chopped walnuts |
| 1 cup sugar | |

1. Sift flour with baking powder, salt, cinnamon, ginger, and nutmeg; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugar. Add egg and vanilla; continue beating until very light and fluffy.

3. At low speed, gradually add half of flour mixture. Mix in rest, with hands, to form a stiff dough. Refrigerate 1 hour.

4. Meanwhile, make Date-Nut Filling: In small saucepan, combine dates and sugar with ½ cup water. Cook, stirring, over medium heat, until mixture thickens—about 5 minutes. Remove from heat. Stir in lemon peel and nuts. Cool completely.

5. Divide dough in half. On a lightly floured surface, roll each half into an 8-by-10-inch rectangle. Spread each rectangle with half the date-nut mixture.

6. From long side, roll each, jelly-roll fashion. Gently press edge, to seal.

7. Wrap separately, seam side down, in saran or foil. Refrigerate until firm—about 8 hours, or overnight—before baking. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as needed.)

8. Preheat oven to 375F. Lightly grease cookie sheets.

9. With sharp knife, cut as many ⅛-inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.

10. Place slices, 2 inches apart, on prepared cookie sheets. Bake 8 to 10 minutes, or until lightly browned. Let stand 1 minute. Remove to wire rack; cool.

MAKES ABOUT 9 DOZEN IN ALL

ORANGE-FIG PINWHEELS: In small saucepan, combine 1¼ cups finely chopped figs and ¼ cup sugar with ¾ cup water. Cook, stirring, over medium heat until mixture is thickened—

about 10 minutes. Remove from heat. Stir in 1 tablespoon grated orange peel and ½ cup finely chopped walnuts. Cool completely. Make cookies as directed above, substituting orange-fig filling.

PEANUT-BUTTER PINWHEELS

(Pictured on pages 36-37)

| | |
|--|---|
| 2 cups sifted all-purpose flour | 1 egg |
| 1 teaspoon baking soda | 1 teaspoon vanilla extract |
| ½ teaspoon salt | |
| 1 cup soft butter or margarine | Filling |
| 1 cup light-brown sugar, firmly packed | 1 pkg (6 oz) semisweet chocolate pieces |
| 1 cup chunk-style peanut butter | 1 teaspoon butter or margarine |

1. Sift flour with baking soda and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter until light. Gradually beat in sugar, beating until light and fluffy.

3. Add peanut butter, egg, and vanilla; beat until smooth.

4. At low speed, gradually add half of flour mixture. Mix in rest, with hands, to form a stiff dough. Refrigerate 30 minutes.

5. Meanwhile, make Filling: Melt chocolate pieces over hot, not boiling, water. Stir in butter. Let cool completely.

6. Divide dough in half. On lightly floured surface, roll each into an 8-by-10-inch rectangle. Spread each rectangle with half the chocolate mixture.

7. From long side, roll each tightly, jelly-roll fashion. Gently press edge, to seal.

8. Wrap separately, seam side down, in saran or foil. Refrigerate until firm—about 8 hours, or overnight—before slicing and baking. (Rolls may be stored in refrigerator a week or 10 days. Bake fresh as needed.)

9. Preheat oven to 375F. Lightly grease cookie sheets.

10. With sharp knife, cut as many ⅛-inch slices as desired for baking at one time. Rewrap rest of roll; refrigerate.

11. Place slices, 1½ inches apart, on prepared cookie sheets. Bake 6 to 8 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES ABOUT 9 DOZEN IN ALL

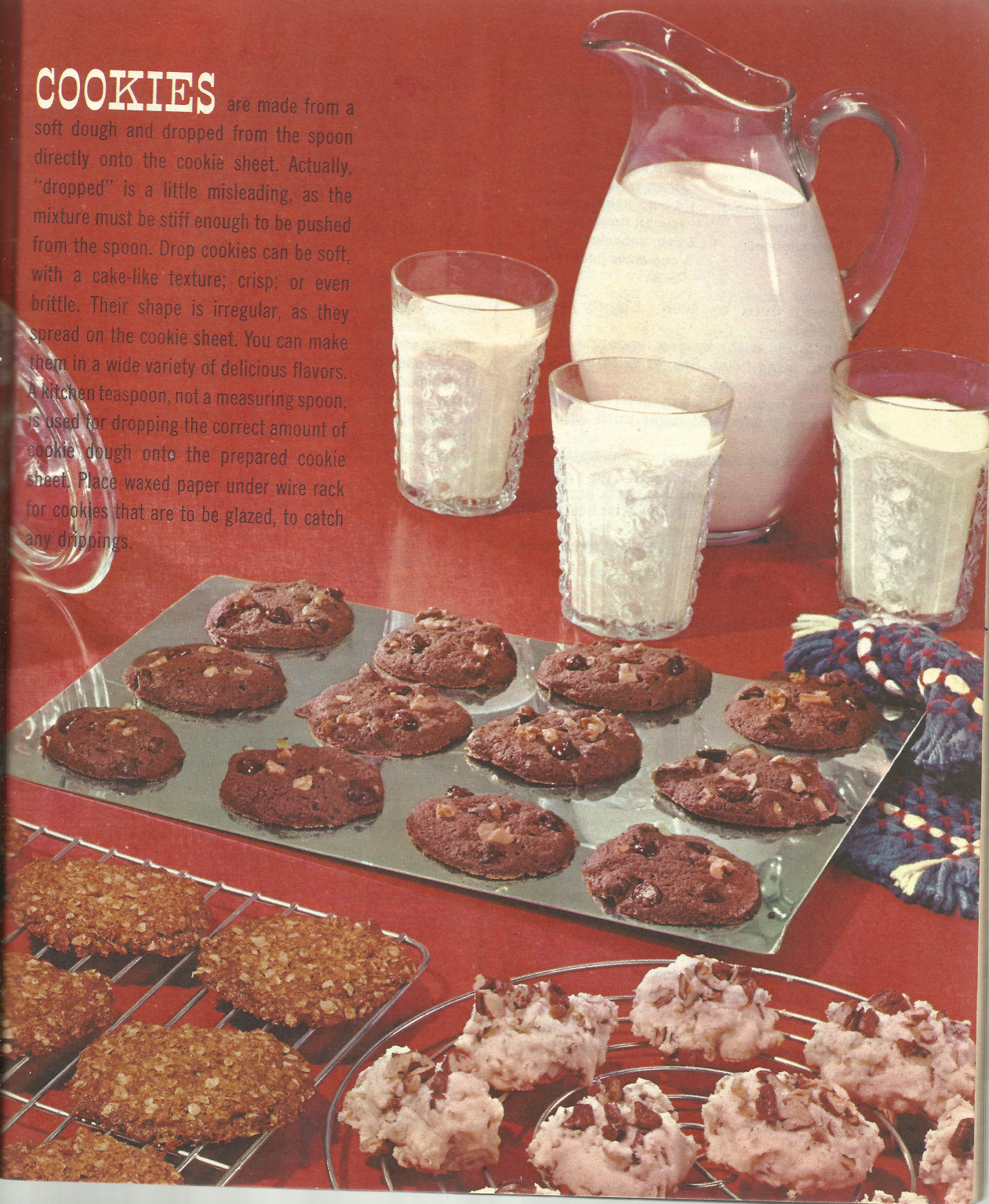
DROP

Peanut-Butter Drops
Crunch Drops
Ginger Drops
Raisin-Spice Drops
Toasted Oatmeal Cookies
Double-Chocolate Drops
Pecan Drops



COOKIES

are made from a soft dough and dropped from the spoon directly onto the cookie sheet. Actually, "dropped" is a little misleading, as the mixture must be stiff enough to be pushed from the spoon. Drop cookies can be soft, with a cake-like texture; crisp; or even brittle. Their shape is irregular, as they spread on the cookie sheet. You can make them in a wide variety of delicious flavors. A kitchen teaspoon, not a measuring spoon, is used for dropping the correct amount of cookie dough onto the prepared cookie sheet. Place waxed paper under wire rack for cookies that are to be glazed, to catch any drippings.



APPLE DROP COOKIES

| | |
|---------------------------------|--|
| 2 cups sifted all-purpose flour | 1 cup finely chopped unpared red apple (1 small apple) |
| 1 teaspoon baking soda | 1 cup raisins, chopped |
| ½ teaspoon salt | ½ cup soft butter or margarine |
| 1 teaspoon cinnamon | 1½ cups light-brown sugar, firmly packed |
| ½ teaspoon cloves | 1 egg, unbeaten |
| ½ teaspoon allspice | ¼ cup apple juice or cider |
| ½ teaspoon nutmeg | |
| 1 cup finely chopped walnuts | |

1. Preheat oven to 400F. Lightly grease cookie sheets.
 2. Sift flour with baking soda, salt, and spices into large bowl. Stir in walnuts, apple, and raisins; set aside.
 3. In large bowl of electric mixer, at medium speed, cream butter and sugar until light and fluffy.
 4. Add egg and apple juice; beat until combined.
 5. Stir in flour mixture; mix well.
 6. Drop by tablespoonfuls, 2 inches apart, onto prepared cookie sheets.
 7. Bake 8 minutes, or until golden-brown.
- MAKES ABOUT 4 DOZEN

ORANGE-GLAZED BANANA COOKIES

| | |
|--|-------------------------------------|
| 2½ cups sifted all-purpose flour | 1 cup mashed ripe bananas (about 3) |
| 2 teaspoons baking powder | 1 teaspoon vanilla extract |
| ¼ teaspoon baking soda | ½ cup coarsely chopped walnuts |
| ½ teaspoon salt | |
| ½ teaspoon cinnamon | Orange Glaze |
| ¼ teaspoon cloves | 3 cups sifted confectioners' sugar |
| ½ cup soft butter or margarine | 1 tablespoon grated orange peel |
| 1 cup light-brown sugar, firmly packed | 3 to 4 tablespoons milk |
| 2 eggs | |

1. Preheat oven to 400F. Lightly grease cookie sheets.
2. Sift flour with baking powder, baking soda, salt, cinnamon, and cloves; set aside.
3. In large bowl of electric mixer, at medium speed, beat butter, sugar, and eggs until light and fluffy.
4. Beat in bananas and vanilla until smooth.
5. Gradually beat in flour mixture until well combined. Stir in nuts.

6. Drop by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 12 to 15 minutes, or until golden-brown. Remove to wire rack; cool partially.

8. Meanwhile, make Glaze: In a medium bowl, combine sugar, orange peel, and milk; stir until smooth.

9. Spread top of slightly warm cookies with glaze.

MAKES ABOUT 4½ DOZEN

BANANA-OATMEAL COOKIES

| | |
|----------------------------------|-------------------------------------|
| 1½ cups sifted all-purpose flour | 1 egg |
| 1 teaspoon salt | 1 cup mashed ripe bananas (about 3) |
| ½ teaspoon baking soda | 1 teaspoon vanilla extract |
| ½ teaspoon nutmeg | 1½ cups raw quick-cooking oats |
| ¾ teaspoon cinnamon | ½ cup coarsely chopped walnuts |
| ¾ cup soft butter or margarine | |
| 1 cup sugar | |

1. Sift flour with salt, baking soda, nutmeg, and cinnamon; set aside.

2. In large bowl, with wooden spoon or portable electric mixer at medium speed, beat butter, sugar, and egg until light and fluffy.

3. Beat in bananas and vanilla until smooth.

4. Gradually stir in flour mixture and oats until well combined. Stir in nuts. Refrigerate 30 minutes.

5. Meanwhile, preheat oven to 400F. Lightly grease cookie sheets.

6. Drop batter by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 12 to 15 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 3½ DOZEN

BRAZIL-NUT COOKIES

(Pictured on pages 36-37)

| | |
|----------------------------------|--|
| 1¾ cups sifted all-purpose flour | 1 egg |
| ½ teaspoon salt | 1 teaspoon vanilla extract |
| 1 cup soft butter or margarine | 1½ cups ground or finely chopped Brazil nuts |
| 1 cup granulated sugar | |

1. Sift flour with salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, egg, and vanilla until light and fluffy.

3. Add Brazil nuts; stir until well blended.
4. Gradually beat in flour mixture until well combined. Refrigerate 30 minutes.

5. Meanwhile, preheat oven to 400F. Lightly grease cookie sheets.

6. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Decorate, if desired, with strips of angelica or citron.

7. Bake 8 to 10 minutes, or until golden-brown around the edges. Remove to wire rack; cool.

MAKES ABOUT 5 DOZEN

GLAZED BRAZIL-NUT COOKIES: Add 1 cup Brazil nuts to batter; reserve ½ cup for topping. Make Glaze: In medium bowl, with wooden spoon, beat 3 cups sifted confectioners' sugar, ¼ cup light cream, and 1 teaspoon vanilla extract until smooth. Add 2 squares unsweetened chocolate, melted; mix well. Spread tops of slightly warm cookies with glaze. Sprinkle with remaining nuts.

DOUBLE-CHOCOLATE DROPS

(Pictured on pages 12-13)

| | |
|---|---|
| 1 pkg (6 oz) semisweet- chocolate pieces | ½ cup soft butter or margarine |
| 1 cup sifted all-purpose flour | ½ cup sugar |
| ½ teaspoon baking soda | 1 egg |
| ½ teaspoon salt | ½ cup coarsely chopped walnuts or pecans |

1. In top of double boiler, over hot, not boiling, water, melt ½ cup chocolate pieces. Let cool.

2. Sift together flour, baking soda, and salt; set aside.

3. In large bowl of electric mixer, at medium speed, beat butter, sugar, and egg until light and fluffy.

4. At low speed, beat in melted chocolate and ¼ cup warm water.

5. Then beat in flour mixture, just until combined.

6. With spoon, stir in remaining chocolate pieces and the nuts. Refrigerate 30 minutes.

7. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

8. Drop batter by teaspoonfuls, 3 inches apart, onto prepared cookie sheets. Decorate, if desired, with chopped nuts.

9. Bake 10 to 12 minutes. Remove to wire rack; cool.

MAKES ABOUT 3 DOZEN

CHOCOLATE-CHIP COOKIES

| | |
|---|---|
| 1 cup plus 2 tablespoons sifted all-purpose flour | 1 teaspoon vanilla extract |
| ½ teaspoon baking soda | ½ cup soft butter or margarine |
| ½ teaspoon salt | ½ cup coarsely chopped walnuts or pecans |
| ½ cup granulated sugar | 1 pkg (6 oz) semisweet- chocolate pieces |
| ¼ cup light-brown sugar, firmly packed | |
| 1 egg | |

1. Preheat oven to 375F.

2. Into large bowl, sift flour with baking soda and salt.

3. Add sugars, egg, vanilla, and butter. With wooden spoon, or portable electric mixer at medium speed, beat until smooth and well combined—about 1 minute.

4. Stir in nuts and chocolate pieces.

5. Drop by teaspoonfuls, 2 inches apart, onto ungreased cookie sheets.

6. Bake 10 to 12 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 4 DOZEN

CHOCOLATE-MALTED COOKIES

| | |
|--|---|
| 1½ cups sifted all- purpose flour | 1 cup light-brown sugar, firmly packed |
| 1 cup instant sweetened, chocolate-flavored malted-milk powder | 1 egg |
| 1 teaspoon baking powder | 1 teaspoon vanilla extract |
| ¼ teaspoon salt | ¼ cup undiluted evaporated milk |
| ½ cup soft butter or margarine | 1 cup coarsely chopped walnuts |

1. Sift together flour, malted-milk powder, baking powder, and salt; set aside.

2. In large bowl, with portable electric mixer at medium speed, or wooden spoon, beat butter, sugar, egg, and vanilla until fluffy. Beat in milk until smooth.

3. Gradually stir in flour mixture, mixing until well combined. Stir in nuts.

4. Refrigerate, covered, at least 1 hour.

5. Preheat oven to 350F. Lightly grease cookie sheets.

6. Drop batter by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Bake 10 to 12 minutes, or until set but not brown.

7. Remove to wire rack; cool completely.

MAKES ABOUT 4½ DOZEN

GLAZED FUDGE DROPS

| | |
|----------------------------------|------------------------------------|
| 1¾ cups sifted all-purpose flour | ¼ teaspoon almond extract |
| 2 teaspoons baking powder | 1 cup granulated sugar |
| ½ teaspoon salt | 1 cup coarsely chopped walnuts |
| ¼ cup sifted unsweetened cocoa | Glaze |
| 2 eggs | 2 cups sifted confectioners' sugar |
| ¾ cup salad oil | 2 to 3 tablespoons milk |
| 1 teaspoon vanilla extract | Chocolate nonpareils |

1. Sift flour with baking powder, salt, and cocoa; set aside.
 2. In medium bowl, beat eggs slightly. Stir in salad oil, extracts, and sugar until thoroughly combined.
 3. With wooden spoon, beat in flour mixture until smooth. Stir in nuts. Refrigerate 30 minutes.
 4. Meanwhile, preheat oven to 400F. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets.
 5. Bake 8 to 10 minutes. Remove to wire rack; cool partially.
 6. Make Glaze: In medium bowl, combine sugar and milk; stir until smooth.
 7. Spread top of slightly warm cookies with glaze. Sprinkle with nonpareils.
- MAKES ABOUT 3½ DOZEN

CRISP COCOA COOKIES

| | |
|----------------------------------|---|
| 1¼ cups sifted all-purpose flour | 1 egg |
| ½ teaspoon baking soda | 1 teaspoon vanilla extract |
| ¼ teaspoon salt | 1 cup cocoa-flavored, sweetened crisp rice cereal |
| ½ cup soft butter or margarine | |
| 1 cup sugar | |

1. Preheat oven to 350F. Lightly grease cookie sheets.
 2. Sift flour with baking soda and salt; set aside.
 3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, cream butter with sugar until light and fluffy. Beat in egg and vanilla until smooth.
 4. Stir in flour mixture and cereal; mix well.
 5. Drop by teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Bake about 12 minutes.
 6. Remove to wire rack; cool.
- MAKES ABOUT 4 DOZEN

GLAZED CHOCOLATE COOKIES

| | |
|---|---|
| 1¼ cups sifted all-purpose flour | ½ cup buttermilk |
| ¼ teaspoon salt | 1 cup coarsely chopped walnuts or pecans |
| ¼ teaspoon baking soda | Glaze |
| ½ cup soft butter or margarine | 2½ cups sifted confectioners' sugar |
| 1 cup light-brown sugar, firmly packed | ¼ cup light cream |
| 1 egg | 1 teaspoon vanilla extract |
| 1 teaspoon vanilla | 1 envelope (1 oz) no-melt unsweetened chocolate |
| 2 envelopes (1-oz size) no-melt unsweetened chocolate | |

1. Preheat oven to 375F. Sift together flour, salt, and baking soda; set aside.
 2. In large bowl of electric mixer, at medium speed, beat butter, sugar, egg, and vanilla until light and fluffy.
 3. Beat in chocolate.
 4. At low speed, beat in flour mixture alternately with buttermilk until well combined.
 5. Stir in nuts. Mixture will be soft.
 6. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets.
 7. Bake 8 to 10 minutes. Remove to wire rack; cool partially.
 8. Meanwhile, make Glaze: In a medium bowl, combine sugar, cream, and vanilla. With spoon, beat until smooth. Add chocolate; mix well. (If glaze is too stiff to spread easily, add a little more cream.)
 9. Glaze top of warm cookies.
- MAKES ABOUT 4 DOZEN

COCONUT-ALMOND DROPS

| | |
|------------------------------------|--------------------------------|
| ¾ cup sweetened condensed milk | ½ teaspoon almond extract |
| 2 cans (3½-oz size) flaked coconut | 1 cup toasted slivered almonds |
| 1 teaspoon vanilla extract | |

1. Preheat oven to 300F. Lightly grease cookie sheets.
 2. In medium bowl, combine condensed milk with remaining ingredients, stirring gently until well mixed.
 3. Drop by teaspoonfuls, 1 inch apart, onto prepared cookie sheets.
 4. Bake about 12 minutes, or until light-golden. Cool on wire rack.
- MAKES ABOUT 4 DOZEN

FILBERT-CHOCOLATE DROPS

| | |
|---------------------------------|-------------------------------|
| 2 cups sifted all-purpose flour | 1½ teaspoons vanilla extract |
| 1 teaspoon baking powder | 1 cup finely chopped filberts |
| ½ cup sifted unsweetened cocoa | |
| ½ teaspoon salt | |
| 1 tablespoon vinegar | |
| ¾ cup plus 3 tablespoons milk | |
| 1 teaspoon baking soda | |
| ¾ cup soft butter or margarine | |
| 1 cup granulated sugar | |
| 1 egg | |

1. Preheat oven to 325F. Sift flour with baking powder, cocoa, and salt; set aside.
2. Combine vinegar, milk, and baking soda in measuring cup.
3. In large bowl of electric mixer, at medium speed, beat butter until light.
4. Gradually add sugar, beating until very light and fluffy. Beat in egg and vanilla.
5. At low speed, gradually blend in flour mixture alternately with milk mixture just until blended. Stir in 1 cup chopped filberts.
6. Drop by tablespoonfuls, 1 inch apart, onto ungreased cookie sheets. Bake 10 minutes. Remove to wire rack; cool.
7. Meanwhile, make Frosting: Cream butter, with spoon, in small bowl.
8. Combine sugar, cocoa, and salt. Gradually add to butter alternately with 2½ tablespoons hot water, stirring until smooth.
9. Frost cookies. Top with chopped filberts.

MAKES ABOUT 6½ DOZEN

COCONUT KISSES

| | |
|-----------------------------------|------------------------------|
| 2 egg whites | ¼ teaspoon lemon extract |
| ½ cup sifted confectioners' sugar | 1 can (3½ oz) flaked coconut |

1. Preheat oven to 300F. Line cookie sheet with greased brown paper.
2. In small bowl of electric mixer, at high speed, beat egg whites just until soft peaks form when beater is slowly raised. Beat in sugar in thirds, beating until stiff peaks are formed when beater is slowly raised.
3. Fold in lemon extract and coconut until well blended.

4. Drop by tablespoonfuls, 1 inch apart, onto prepared cookie sheets. Bake 30 to 35 minutes, or until light-golden.

5. Remove from paper at once; let cool completely on a wire rack.

MAKES ABOUT 12

COCONUT MACAROONS

| | |
|----------------------------------|--------------------------------|
| 3 egg whites, beaten until stiff | 2 cups packaged flaked coconut |
| 1 cup sugar | ½ teaspoon almond extract |
| 1 tablespoon cornstarch | |
| ¼ teaspoon salt | |

1. Preheat oven to 300F. Lightly grease cookie sheets.

2. In top of double boiler, combine egg whites, sugar, and cornstarch. Cook over boiling water, stirring constantly, 20 minutes.

3. Remove from heat. Add salt, coconut, and almond extract, stirring until well combined.

4. Drop, by teaspoonfuls, ½ inch apart, onto prepared cookie sheets. Bake 18 to 20 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES ABOUT 2 DOZEN

COCONUT CRISPS

| | |
|---------------------------------|--|
| 2 cups sifted all-purpose flour | 1 can (3½ oz) flaked coconut |
| 1 teaspoon baking powder | ¾ cup shortening |
| 1 teaspoon baking soda | ¾ cup granulated sugar |
| ½ teaspoon salt | ½ cup light-brown sugar, firmly packed |
| 1 cup uncooked rolled oats | 1 teaspoon vanilla extract |
| | 1 egg, beaten |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. Into large bowl, sift flour with baking powder, baking soda, and salt. Add rolled oats and coconut; set aside.

3. In large bowl of electric mixer at medium speed, cream shortening with sugars until light and fluffy. Beat in vanilla and egg.

4. At low speed, gradually add flour mixture, to make a stiff dough.

5. Drop by teaspoonfuls, 1 inch apart, onto prepared cookie sheets. Bake 10 minutes, or until light-golden. Let cool on cookie sheets 5 minutes; then remove to wire rack; cool.

MAKES ABOUT 5 DOZEN



CRUNCH DROPS

(Pictured on pages 12-13)

- | | |
|--|-------------------------------|
| 2 cups sifted all-purpose flour | 1 cup granulated sugar |
| 1 teaspoon baking soda | 2 eggs |
| ½ teaspoon salt | 1 teaspoon vanilla extract |
| 1 cup soft butter or margarine | 2 cups raw quick-cooking oats |
| 1 cup light-brown sugar, firmly packed | 1 can (3½ oz) flaked coconut |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. Sift flour with baking soda and salt; set aside.

3. In large bowl of electric mixer, at medium speed, beat butter, sugars, eggs, and vanilla until light and fluffy.

4. At low speed, beat in flour mixture until well combined.

5. Stir in oats and coconut until well blended, to make a stiff dough.

6. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 12 to 15 minutes. Remove to wire rack; cool.

MAKES ABOUT 5 DOZEN

DATE ROCKS

- | | |
|----------------------------------|---|
| 2½ cups sifted all-purpose flour | 3 eggs |
| ¾ teaspoon baking soda | 1 teaspoon vanilla extract |
| ½ teaspoon salt | 1 pkg (8 oz) pitted dates, coarsely chopped |
| 1 teaspoon cinnamon | 1 cup coarsely chopped walnuts or pecans |
| ½ teaspoon cloves | |
| 1 cup soft butter or margarine | |
| 1 cup sugar | |

1. Sift together flour, baking soda, salt, cinnamon, and cloves; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter, sugar, eggs, and vanilla until smooth and fluffy.

3. With wooden spoon, stir in flour mixture until well combined. Then stir in dates and walnuts. Dough will be stiff.

4. Refrigerate, covered, at least 1 hour.

5. Preheat oven to 400F. Lightly grease cookie sheets.

6. Drop dough by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 8 to 10 minutes, or until lightly browned. Remove to wire rack; cool completely.

MAKES ABOUT 6 DOZEN

COFFEE DROP COOKIES

- | | |
|----------------------------------|---|
| ½ cup soft butter or margarine | Glaze |
| ½ cup granulated sugar | 2¼ cups sifted confectioners' sugar |
| 1 egg | ¼ cup cold coffee |
| 2 tablespoons instant coffee | 3 tablespoons butter or margarine, melted |
| 1½ cups sifted all-purpose flour | 1 tablespoon unsweetened cocoa |
| ¼ cup milk | |
| ½ cup chopped walnuts | |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. In medium bowl, with portable electric mixer at medium speed, beat butter with sugar until light.

3. Add egg; beat until light and fluffy.

4. Dissolve instant coffee in 2 tablespoons hot water. Stir into butter mixture.

5. Beat in flour and milk alternately. Stir in chopped nuts.

6. Drop, by heaping teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Bake 8 to 10 minutes, or until lightly browned. Let cool on wire rack.

7. Meanwhile, make Glaze: In small bowl, add sugar and coffee alternately to butter, stirring until smooth. Stir in cocoa.

8. Spread on cookies; let harden before serving.

FRUITCAKE COOKIES

- | | |
|--|--|
| 2½ cups sifted all-purpose flour | 2 jars (4-oz size) cubed candied pineapple, finely chopped |
| 1 teaspoon baking soda | 1 cup candied cherries, quartered |
| 1 teaspoon salt | 1 can (3½ oz) toasted sliced almonds, coarsely chopped |
| 1 teaspoon cinnamon | 1 cup toasted Brazil nuts, coarsely chopped |
| 1 cup soft butter or margarine | |
| 1½ cups sugar | |
| 2 eggs | |
| 4 pkg (8-oz size) pitted dates, coarsely chopped | |

1. Preheat oven to 400F. Sift flour with baking soda, salt, and cinnamon; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, and eggs until light and fluffy.

3. Stir in flour mixture until well combined. Add fruits and nuts, mixing well.

4. Drop by level tablespoonfuls, 2 inches apart, onto ungreased cookie sheets.

5. Bake 8 to 10 minutes, or until golden-brown. Let stand 1 minute. Remove to wire rack; cool.

MAKES ABOUT 8 DOZEN

GLAZED GINGER COOKIES

- | | |
|--|------------------------------------|
| 2½ cups sifted all-purpose flour | 1 egg |
| ½ teaspoon salt | ½ cup light molasses |
| 1 teaspoon baking powder | 1 tablespoon vinegar |
| ¼ teaspoon baking soda | ½ cup seedless raisins (optional) |
| 1 teaspoon cinnamon | Glaze |
| ½ teaspoon cloves | 2 cups sifted confectioners' sugar |
| 1 teaspoon ginger | 2 to 3 tablespoons milk |
| ½ cup shortening | |
| ½ cup light-brown sugar, firmly packed | |

1. Sift flour with salt, baking powder, baking soda, cinnamon, cloves, and ginger; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat shortening, sugar, and egg until light and fluffy.

3. Stir in molasses, vinegar, and ½ cup water. Mixture will look curdled.

4. Gradually stir in the flour mixture until smooth. Stir in raisins. Refrigerate 30 minutes.

5. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

6. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 10 to 12 minutes, or until set. Remove to wire rack; cool partially.

8. Make Glaze: In medium bowl, combine sugar and milk; stir until smooth.

9. Spread top of cookies with glaze while still slightly warm. Decorate, if desired, with additional raisins.

MAKES ABOUT 4 DOZEN

HONEY-GINGER DROPS

- | | |
|---------------------------------|--|
| 3 cups sifted all-purpose flour | 1 cup shortening |
| ¼ teaspoon salt | 1 cup sugar |
| 2 teaspoons baking powder | 1 egg |
| 2 teaspoons ginger | 1 cup honey |
| | 1 cup coarsely chopped walnuts or pecans |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. Sift flour with salt, baking powder, and ginger; set aside.

3. In large bowl, with portable electric mixer at medium speed, beat shortening, sugar, and egg until smooth and fluffy. Add honey; beat until combined.

4. With wooden spoon, stir in flour mixture, blending well. Stir in nuts.

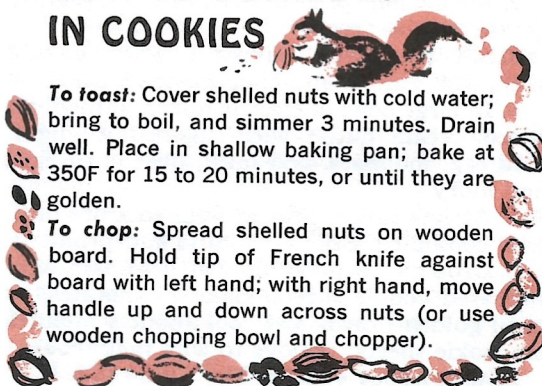
5. Drop by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Decorate each, if desired, with walnut half.

6. Bake 10 to 12 minutes, or until lightly browned.

7. Remove to wire rack; cool completely.

MAKES ABOUT 4 DOZEN

HOW TO USE NUTS IN COOKIES



To toast: Cover shelled nuts with cold water; bring to boil, and simmer 3 minutes. Drain well. Place in shallow baking pan; bake at 350F for 15 to 20 minutes, or until they are golden.

To chop: Spread shelled nuts on wooden board. Hold tip of French knife against board with left hand; with right hand, move handle up and down across nuts (or use wooden chopping bowl and chopper).

GINGER DROPS

(Pictured on pages 12-13)

| | |
|---------------------------------|--|
| 3 cups sifted all-purpose flour | $\frac{3}{4}$ cup soft butter or margarine |
| 2 teaspoons baking soda | $\frac{3}{4}$ cup shortening |
| 2 teaspoons cinnamon | 2 cups sugar |
| 1 teaspoon cloves | 2 eggs |
| 2 tablespoons ginger | $\frac{1}{2}$ cup light molasses |

1. Preheat oven to 375F.
2. Sift flour with baking soda, cinnamon, cloves, and ginger; set aside.
3. In large bowl of electric mixer, at medium speed, beat butter, shortening, sugar, and eggs until light and fluffy. Add molasses; beat until thoroughly combined. At low speed, beat in flour mixture until well combined.
4. Drop by teaspoonfuls, 3 inches apart, onto ungreased cookie sheets. Bake 10 to 12 minutes. Remove to wire rack; cool.

MAKES ABOUT 7 DOZEN

MOLASSES-PRUNE DROPS

| | |
|--|---|
| 1 cup dried prunes (about 16) | $\frac{1}{4}$ cup soft butter, margarine, or shortening |
| $1\frac{1}{2}$ cups sifted all-purpose flour | $\frac{1}{4}$ cup light-brown sugar, firmly packed |
| 2 teaspoons baking powder | $\frac{1}{4}$ cup granulated sugar |
| $\frac{1}{8}$ teaspoon baking soda | 1 egg |
| $\frac{1}{8}$ teaspoon salt | 2 tablespoons molasses |
| $\frac{1}{4}$ teaspoon ginger | 3 tablespoons milk |
| $\frac{1}{4}$ teaspoon cinnamon | $\frac{1}{4}$ cup walnuts, coarsely chopped |

1. In small saucepan, combine prunes and $1\frac{3}{4}$ cups water. Over medium heat, cook, uncovered, 30 minutes. Drain; remove pits; with scissors, cut prunes into eighths.

2. Meanwhile, preheat oven to 350F. Lightly grease cookie sheets.

3. Sift flour with baking powder, baking soda, salt, ginger, and cinnamon; set aside.

4. In large bowl of electric mixer, at medium speed, cream butter with sugars until light. Add egg, molasses, and milk; beat until light and fluffy.

5. At low speed, beat in flour mixture until well combined. Stir in walnuts and prunes.

6. Drop by teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Bake 15 minutes, or until golden-brown. Let cool about 5 minutes on cookie sheets; remove to wire rack; cool.

MAKES ABOUT 4 DOZEN

HERMITS

| | |
|--|--|
| $3\frac{1}{2}$ cups sifted all-purpose flour | 2 cups light-brown sugar, firmly packed |
| 1 teaspoon baking soda | 2 eggs |
| 1 teaspoon salt | $\frac{1}{2}$ cup cold black coffee |
| 1 teaspoon nutmeg | $1\frac{3}{4}$ cups seedless raisins |
| 1 teaspoon cinnamon | |
| 1 cup soft butter or margarine | $1\frac{3}{4}$ cups chopped dried apricots |

1. Sift together flour, baking soda, salt, and spices; set aside.

2. In large bowl of electric mixer, at medium speed, cream butter with sugar until light and fluffy. Add eggs; beat until well combined.

3. At low speed, beat in coffee. Then beat in dry ingredients, a third at a time.

4. With spoon, stir in raisins and apricots until well mixed. Refrigerate 1 hour.

5. Meanwhile, preheat oven to 400F. Lightly grease cookie sheets.

6. Drop by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

7. Bake 8 to 10 minutes, or until hermits are nicely browned. Remove to wire rack; cool.

MAKES ABOUT 8 DOZEN

JUMBO MOLASSES COOKIES

| | |
|---------------------------------|---------------------------------|
| 4 cups sifted all-purpose flour | $\frac{1}{2}$ cup shortening |
| 2 teaspoons cinnamon | 1 cup sugar |
| 1 teaspoon ginger | 3 eggs |
| 1 teaspoon baking soda | 1 cup light molasses |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup cider vinegar |

1. Sift together flour, cinnamon, ginger, baking soda, and salt; set aside.

2. In large bowl of electric mixer, at medium speed, beat shortening, sugar, and eggs until smooth and fluffy.

3. At low speed, beat in molasses and vinegar. Mixture may look curdled. Gradually add flour mixture, beating until smooth.

4. Refrigerate, covered, at least 1 hour.

5. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

6. Drop dough by tablespoonfuls, 3 inches apart, onto prepared cookie sheets. Bake 10 to 12 minutes, or until set. Remove to wire rack; cool.

MAKES ABOUT $3\frac{1}{2}$ DOZEN

FUNNY FACES: Before baking, arrange seedless raisins on each cookie, for eyes, nose, and mouth.

LEMON DROPS

| | |
|--|--|
| 2 cups sifted all-purpose flour | 2 eggs |
| 1 teaspoon baking powder | 2 tablespoons lemon juice |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons grated lemon peel |
| $\frac{1}{2}$ cup soft butter or margarine | Halved candied cherries or pecans (optional) |
| 1 cup sugar | |

1. Sift together flour, baking powder, and salt; set aside.

2. In large bowl, with portable electric mixer at medium speed, or wooden spoon, beat butter, sugar, and eggs until smooth and fluffy. Add lemon juice and lemon peel, beating until well combined.

3. Stir in flour mixture, mixing until smooth.

4. Refrigerate dough, covered, at least 1 hour.

5. Preheat oven to 350F. Lightly grease cookie sheets.

6. Drop dough by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. If desired, gently press a cherry or pecan half into center of each.

7. Bake 10 to 12 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 3 DOZEN

PEANUT COOKIES

| | |
|---|--|
| 2 cups sifted all-purpose flour | $\frac{1}{2}$ cup maple-flavored syrup |
| 3 teaspoons baking powder | $\frac{1}{2}$ cup sugar |
| 2 teaspoons cinnamon | 2 eggs, beaten |
| $\frac{1}{2}$ teaspoon salt | 1 cup salted peanuts, finely chopped |
| $\frac{1}{2}$ cup soft butter, margarine, or shortening | |

1. Preheat oven to 350F. Lightly grease cookie sheets.

2. Sift flour with baking powder, cinnamon, and salt; set aside.

3. In large bowl of electric mixer, at medium speed, beat butter, syrup, and sugar until light. Add eggs; beat until well combined.

4. At low speed, add flour mixture, beating just until blended. Stir in peanuts.

5. Drop by rounded teaspoonfuls, 1 inch apart, onto prepared cookie sheets.

6. Bake 12 minutes, or until golden-brown. Remove to wire rack; cool.

MAKES ABOUT 6 DOZEN

PECAN DROPS

(Pictured on pages 12-13)

| | |
|--|--|
| 2 cups sifted all-purpose flour | 2 tablespoons light cream |
| $\frac{1}{4}$ teaspoon salt | 2 teaspoons vanilla extract |
| $\frac{1}{2}$ cup soft butter or margarine | 1 cup coarsely chopped pecans or walnuts |
| $\frac{1}{2}$ cup shortening | |
| 1 cup sifted confectioners' sugar | |

1. Preheat oven to 350F.

2. Sift flour with salt; set aside.

3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, shortening, sugar, cream, and vanilla until smooth and fluffy.

4. Stir in flour mixture until well combined. Stir in nuts.

5. Drop, by rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets. Decorate, if desired, with additional chopped nuts.

6. Bake 15 to 20 minutes, or just until light-golden. Remove to wire rack; cool.

MAKES ABOUT 4 DOZEN

PEANUT-BUTTER DROPS

(Pictured on pages 12-13)

| | |
|---|---|
| 1 $\frac{1}{2}$ cups sifted all-purpose flour | $\frac{3}{4}$ cup chunk-style peanut butter |
| 1 teaspoon baking soda | 1 cup light-brown sugar, firmly packed |
| $\frac{1}{2}$ teaspoon salt | 2 eggs |
| 1 teaspoon ginger | 2 tablespoons milk |
| $\frac{1}{2}$ teaspoon cloves | 1 cup salted Spanish peanuts |
| $\frac{3}{4}$ cup shortening | |

1. Preheat oven to 375F.

2. Sift flour with baking soda, salt, ginger, and cloves; set aside.

3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat shortening, peanut butter, and sugar until light and fluffy.

4. Add eggs and milk; beat until smooth. Stir in flour mixture and peanuts until thoroughly combined.

5. Drop by rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets. Decorate, if desired, with peanut halves.

6. Bake 10 to 12 minutes, or until golden-brown. Let stand 1 minute. Remove to wire rack; cool.

MAKES ABOUT 3 DOZEN



OATMEAL-NUT COOKIES

(Pictured on pages 36-37)

- | | |
|--|--|
| 1½ cups sifted all-purpose flour | 2 eggs |
| 1 teaspoon baking soda | 1 teaspoon vanilla extract |
| 1 teaspoon salt | 2 cups raw quick-cooking oats |
| 1 cup shortening | 1 cup coarsely chopped pecans or walnuts |
| ¾ cup granulated sugar | |
| ¾ cup light-brown sugar, firmly packed | |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. Sift flour with baking soda and salt; set aside.

3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat shortening, sugars, eggs, and vanilla until light and fluffy.

4. Stir in flour mixture and oats until well combined. Stir in pecans to make a stiff batter.

5. Drop by slightly rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. If desired, decorate each with pecan half.

6. Bake 10 to 12 minutes, or until golden-brown. Let stand 1 minute before removing from cookie sheets. Remove to wire rack; cool.

MAKES ABOUT 6 DOZEN

TOASTED OATMEAL COOKIES

(Pictured on pages 12-13)

- | | |
|--------------------------------|---|
| ¾ cup butter or margarine | 1 cup light-brown sugar, firmly packed |
| 2½ cups raw rolled oats | 1 egg |
| ½ cup sifted all-purpose flour | 1 teaspoon vanilla extract |
| 1 teaspoon cinnamon | 1 cup coarsely chopped walnuts or pecans (optional) |
| ½ teaspoon salt | |
| ½ teaspoon baking soda | |

1. Preheat oven to 375F.

2. In medium skillet, over medium heat, heat butter until lightly browned. Be careful not to burn. Sauté oats, stirring constantly, until golden—about 5 minutes. Remove from heat; cool.

3. Meanwhile, sift flour with cinnamon, salt, and baking soda; set aside.

4. In large bowl, combine sugar, egg, and vanilla. With wooden spoon, or portable electric mixer at medium speed, beat until light and fluffy.

5. Stir in rolled oats and flour mixture until well combined.

6. Drop by slightly rounded teaspoonfuls, 3 inches apart, onto ungreased cookie sheets.

7. Bake 10 to 12 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 4 DOZEN

GLAZED PINEAPPLE COOKIES

(Pictured on pages 36-37)

- | | |
|--|--|
| 1 can (8¾ oz) crushed pineapple | 1 egg |
| 2 cups sifted all-purpose flour | 1 teaspoon vanilla extract |
| 1½ teaspoons baking powder | Glaze |
| ¼ teaspoon baking soda | 4 cups sifted confectioners' sugar |
| ¼ teaspoon salt | 3 to 4 tablespoons liquid from pineapple |
| ½ cup shortening | |
| 1 cup light-brown sugar, firmly packed | |

1. Drain pineapple, reserving liquid.

2. Preheat oven to 400F. Lightly grease cookie sheets.

3. Sift flour with baking powder, baking soda, and salt; set aside.

4. In large bowl, with wooden spoon, or portable electric mixer at medium speed, cream shortening with sugar until light.

5. Beat in egg and vanilla until light and fluffy.

6. Add drained pineapple; mix well.

7. Stir in flour mixture until well combined.

8. Drop by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets.

9. Bake 8 to 10 minutes, or until golden-brown. Remove to wire rack; cool partially.

10. Meanwhile, make Glaze: In a medium bowl, combine sugar with pineapple liquid; stir until smooth.

11. Spread tops of cookies with glaze while they are still slightly warm.

MAKES ABOUT 3½ DOZEN

RAISIN-SPICE DROPS (Pictured on pages 12-13)

| | |
|---------------------------------|--|
| 3 cups sifted all-purpose flour | 1½ cups light-brown sugar, firmly packed |
| 1 teaspoon baking soda | 3 eggs |
| 1 teaspoon salt | 1 teaspoon vanilla extract |
| 1 teaspoon cinnamon | 2 cups seedless raisins |
| ½ teaspoon cloves | 1 cup coarsely chopped walnuts |
| 1 cup shortening | |

1. Sift flour with baking soda, salt, cinnamon, and cloves; set aside.

2. In large bowl of electric mixer, at medium speed, beat shortening, sugar, eggs and vanilla until light and fluffy. At low speed, beat in flour mixture until well combined.

3. Stir in raisins and walnuts. Refrigerate 30 minutes.

4. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

5. Drop batter by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Decorate with more raisins or nuts, if desired.

6. Bake 10 to 12 minutes, or until lightly browned. Remove to wire racks; cool.

MAKES ABOUT 5 DOZEN

GLAZED RAISIN-SPICE DROPS: In medium bowl, combine 3 cups sifted confectioners' sugar with ¼ cup milk and 1 teaspoon vanilla extract; stir until smooth. Use to glaze top of slightly warm cookies.

SOUR-CREAM CHOCOLATE DROPS

| | |
|----------------------------------|-------------------------------------|
| 2¾ cups sifted all-purpose flour | 1½ cups granulated sugar |
| ½ teaspoon baking soda | 2 eggs |
| ½ teaspoon baking powder | 1 cup dairy sour cream |
| ½ teaspoon salt | 1 teaspoon vanilla extract |
| 1 cup corn flakes | 1 tablespoon butter or margarine |
| 3 squares unsweetened chocolate | 3 tablespoons milk |
| ½ cup soft shortening | 1½ cups sifted confectioners' sugar |

1. Sift together flour, baking soda, baking powder, and salt. Add corn flakes; set aside.

2. In top of double boiler, over hot water, melt 2 squares chocolate.

3. In large bowl of electric mixer, at medium speed, beat shortening, granulated sugar, and eggs until light and fluffy—about 5 minutes.

4. At low speed, beat in sour cream, vanilla, flour mixture, then chocolate; beat just until combined. Chill dough 1 hour.

5. Preheat oven to 425F. Lightly grease cookie sheets.

6. Drop by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Bake 8 to 10 minutes. Remove to wire rack; cool.

7. Meanwhile, melt remaining chocolate with butter. Add milk and confectioners' sugar; stir until smooth. Use to frost cooled cookies.

MAKES ABOUT 6 DOZEN

OLD-FASHIONED SOUR CREAM COOKIES

| | |
|---------------------------------|--|
| 3 cups sifted all-purpose flour | 2 eggs |
| 1 teaspoon baking powder | 1 cup dairy sour cream |
| ½ teaspoon baking soda | 1 teaspoon vanilla, or 2 teaspoons grated lemon peel |
| ½ teaspoon salt | |
| 1 cup soft butter or margarine | Topping |
| 1½ cups sugar | ½ cup sugar |
| | 1 teaspoon cinnamon |

1. Sift flour with baking powder, baking soda, and salt; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter, sugar, and eggs until light and fluffy.

3. At low speed, beat in sour cream and vanilla until smooth.

4. Gradually beat in flour mixture until well combined. Refrigerate 1 hour.

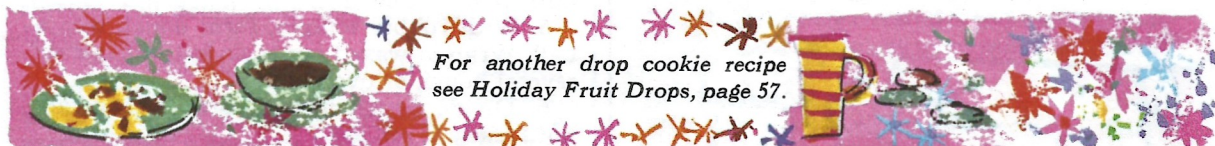
5. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

6. Drop batter by slightly rounded tablespoonfuls, 2 inches apart, onto prepared cookie sheets.

7. For Topping, sprinkle unbaked cookies with mixture of ½ cup sugar and cinnamon.

8. Bake 10 to 12 minutes, or until golden-brown. Remove to wire rack; cool.

MAKES ABOUT 4 DOZEN





ROLLED COOKIES

These are made from dough stiff enough to roll thin. Thorough chilling of the dough is one of the first principles of successful rolled cookies. If the dough is not well chilled, it will be too soft to roll without adding more flour, and that will make the cookies less tender. The dough should be handled a little at a time, leaving the rest to chill in the refrigerator.

A rolling pin covered with a stockinette, then lightly floured, helps keep the dough from sticking.

Cut cookies close together, to get more cookies from the first rolling. Rerolled cookies are not as tender.

For quick shaping: Roll the dough, and cut with long knife or pastry wheel into squares, diamonds, or rectangles.

For large cookies, like gingerbread men, use a pancake turner or wide metal spatula when placing cookies on cookie sheet.

Start a collection of fancy cookie cutters. Assorted sizes and shapes add interest and variety.

Picture books are full of designs that can be traced onto cardboard and cut out. Place pattern on dough; cut around pattern with sharp point of paring knife. This is a nice way to make cookies for special occasions, such as St. Patrick's Day (shamrock) and New Year's Eve (bell).

Commercially prepared decorating kits are available—you will find tubes and cans with colored icings on the supermarket shelf.



VANILLA COOKIES

| | |
|---|---------------------------------------|
| 1 $\frac{3}{4}$ cups sifted all-purpose flour | $\frac{1}{2}$ cup butter or margarine |
| $\frac{1}{2}$ teaspoon baking powder | 1 egg |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons milk |
| $\frac{1}{2}$ teaspoon baking soda | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ cup sugar | |

1. Sift flour with baking powder, salt, baking soda, and sugar into large bowl.

2. With pastry blender or 2 knives, cut butter into flour mixture until consistency of coarse corn meal.

3. With fork, stir in egg, milk, and vanilla; mix well, with hands.

4. Form into a ball. Wrap in waxed paper or foil; refrigerate at least 2 hours.

5. Preheat oven to 350F. Lightly grease cookie sheets. Divide dough into 4 parts.

6. On lightly floured surface, roll each part about $\frac{1}{8}$ inch thick. Cut dough into desired shapes.

7. Using spatula, place 1 inch apart, on prepared cookie sheets. Bake 7 minutes, or until light-golden. Remove to wire racks; cool.

MAKES 5 DOZEN 2-INCH COOKIES

OLD-FASHIONED SUGAR COOKIES

| | |
|------------------------------------|--|
| 4 cups sifted all-purpose flour | 1 egg |
| 1 teaspoon baking powder | $\frac{1}{2}$ cup dairy sour cream |
| $\frac{1}{2}$ teaspoon baking soda | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ teaspoon salt | Topping |
| $\frac{1}{2}$ teaspoon nutmeg | $\frac{1}{4}$ cup sugar |
| 1 cup soft butter or margarine | Raisins or blanched almonds (optional) |
| 1 $\frac{1}{2}$ cups sugar | |

1. Sift flour with baking powder, baking soda, salt, and nutmeg; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter, sugar, and egg until light and fluffy.

3. At low speed, beat in sour cream and vanilla until smooth.

4. Gradually add flour mixture, beating until well combined.

5. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate several hours, or overnight.

6. Divide dough into 4 parts. Refrigerate until ready to roll out.

7. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

8. On well-floured surface, roll dough, one part at a time, $\frac{1}{4}$ inch thick.

9. With floured, $2\frac{1}{2}$ -inch round or scalloped cookie cutter, cut out cookies. Using spatula, place, 2 inches apart, on prepared cookie sheets.

10. Sprinkle tops of cookie with sugar. Place a raisin or almond in the center of each, if desired. Reroll trimmings, and cut.

11. Bake 10 to 12 minutes, or until golden. Remove to wire rack; cool.

MAKES ABOUT 6 DOZEN

LEMON-SUGAR COOKIES

1. Make cookie dough as directed above, omitting nutmeg and vanilla extract.

2. Add 3 tablespoons grated lemon peel and 2 teaspoons lemon extract to dough along with sour cream.

3. For topping, lightly brush unbaked cookies with lemon juice; sprinkle with sugar. (You will need 2 tablespoons lemon juice and 2 tablespoons sugar in all.) Bake as above.

ANNA'S ROLLED COOKIES

| | |
|--|----------------------------------|
| 3 cups sifted all-purpose flour | $1\frac{1}{2}$ cups sugar |
| 1 teaspoon baking powder | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla extract, or 1 |
| $\frac{3}{4}$ cup soft butter or margarine | tablespoon grated lemon peel |

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, eggs, and vanilla until light and fluffy.

3. Gradually stir in the flour mixture until smooth and well combined.

4. Using rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate several hours, or overnight.

5. Divide dough into 4 parts; refrigerate until ready to roll out.

6. Preheat oven to 400F. On lightly floured surface, roll dough, one part at a time, about $\frac{1}{8}$ inch thick.

7. With floured, $2\frac{1}{2}$ -inch round or scalloped cookie cutter, cut out cookies. Using spatula, place 2 inches apart, on ungreased cookie sheets. Reroll trimmings, and cut out.

8. Bake 6 to 8 minutes, or until cookies are set and light-brown around edges. Remove to wire racks; cool.

MAKES 6 DOZEN

LEBKUCHEN ROUNDS

| | |
|--------------------------------------|--|
| 3 cups sifted all-purpose flour | 1 can (4 oz) walnuts, finely chopped |
| $\frac{1}{2}$ teaspoon baking soda | 1 cup honey |
| $\frac{1}{2}$ teaspoon salt | $\frac{3}{4}$ cup light-brown sugar, firmly packed |
| 1 teaspoon allspice | 1 egg |
| 1 teaspoon nutmeg | 1 tablespoon lemon juice |
| 1 teaspoon cinnamon | 2 teaspoons grated lemon peel |
| 1 teaspoon cloves | 2 cups sifted confectioners' sugar |
| 1 jar (4 oz) citron,* finely chopped | |

1. Sift flour with baking soda, salt, and spices; set aside. Toss citron with walnuts; set aside.

2. Warm honey in small saucepan. Remove from heat.

3. In large bowl, using portable electric mixer at medium speed, beat brown sugar and egg until smooth and fluffy.

4. Add lemon juice and honey; beat well. Beat in lemon peel and 1 cup flour mixture; beat until smooth.

5. Using wooden spoon, stir in rest of flour mixture until well combined. Then stir in fruit-nut mixture.

6. Refrigerate dough, covered, overnight.

7. Next day, preheat oven to 375F. Lightly grease cookie sheets.

8. On lightly floured surface, roll out dough, one half at a time, $\frac{1}{4}$ inch thick. (Refrigerate remaining half until ready to roll out.)

9. Using floured 2-inch round cookie cutter, cut out cookies. Place, 2 inches apart, on prepared cookie sheets. Bake 15 minutes. Remove to wire rack; cool slightly.

10. Meanwhile, make glaze: Combine confectioners' sugar with 3 tablespoons water; stir until smooth.

11. Brush glaze on warm cookies. Decorate with candied-cherry and angelica bits, if desired. Cool completely.

12. Store, tightly covered, 2 to 3 weeks before using. (To make cookies more moist, store with cut piece of apple.)

MAKES 3 DOZEN

*Or use $\frac{1}{2}$ cup mixed candied fruit, finely chopped.

MEXICAN COOKIE KISSES

| | |
|------------------------------------|--|
| 1 cup sifted all-purpose flour | 1 teaspoon cinnamon |
| $\frac{1}{8}$ teaspoon baking soda | $\frac{1}{2}$ cup soft butter or margarine |
| $\frac{1}{8}$ teaspoon nutmeg | 1 cup sugar |

1. Preheat oven to 400F. Sift flour with baking soda, nutmeg, and cinnamon; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter with sugar until very light and fluffy.

3. At low speed, beat in flour mixture just until well combined.

4. On lightly floured surface, roll dough $\frac{1}{4}$ inch thick. Using 2-inch star and heart-shape cookie cutters, cut out dough. Reroll, and cut out leftover dough.

5. Place, $1\frac{1}{2}$ inches apart, on ungreased cookie sheets. Bake 8 to 10 minutes.

6. Remove from oven; let stand on cookie sheets about 2 minutes. Remove to wire rack; cool completely.

MAKES ABOUT 4 DOZEN

MORAVIAN WHITE COOKIES

| | |
|---------------------------------|--|
| 3 cups sifted all-purpose flour | $\frac{3}{4}$ cup soft butter or margarine |
| 1 teaspoon baking powder | $1\frac{1}{4}$ cups sugar |
| $\frac{1}{2}$ teaspoon salt | 2 eggs |
| 1 teaspoon nutmeg | 1 teaspoon vanilla extract |

1. Sift flour with baking powder, salt, and nutmeg; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, eggs, and vanilla until smooth and fluffy.

3. With wooden spoon, stir in half of flour mixture. Then add rest of flour mixture, mixing with hands if necessary.

4. Refrigerate dough, covered, several hours, or overnight.

5. Preheat oven to 400F. Divide dough into 4 parts; refrigerate until ready to roll out.

6. On lightly floured surface, roll out dough, one part at a time, $\frac{1}{8}$ inch thick.

7. With floured $2\frac{1}{2}$ -inch assorted cookie cutters, cut out cookies. Place, 2 inches apart, on ungreased cookie sheets.

8. Bake 8 minutes, or just until set and light-brown around the edges. Remove to wire rack; cool completely. Decorate as desired.

MAKES ABOUT 5 DOZEN

GINGERBREAD COOKIES

| | |
|------------------------------------|--|
| 3 cups sifted all-purpose flour | $\frac{1}{2}$ cup soft butter or margarine |
| $\frac{1}{2}$ teaspoon baking soda | $\frac{1}{2}$ cup light-brown sugar, firmly packed |
| $\frac{1}{2}$ teaspoon salt | 1 egg |
| $2\frac{1}{2}$ teaspoons ginger | $\frac{1}{2}$ cup light molasses |
| $\frac{1}{2}$ teaspoon nutmeg | |

1. Sift flour with baking soda, salt, ginger, and nutmeg; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter, sugar, and egg until light and fluffy.

3. At low speed, beat in molasses until smooth. Gradually add flour mixture, beating until smooth and well combined.

4. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate overnight.

5. Divide dough into 4 parts. Refrigerate until ready to roll out.

6. Preheat oven to 375F. Lightly grease cookie sheets.

7. On lightly floured surface, roll dough, one part at a time, $\frac{1}{4}$ inch thick. With floured, $2\frac{1}{2}$ inch round cookie cutter, cut out cookies.

8. Using spatula, place, $1\frac{1}{2}$ inches apart, on prepared cookie sheets. Reroll trimmings; cut.

9. Bake 10 to 12 minutes, or until nicely browned. Remove to wire rack; cool.

MAKES 3 DOZEN

GINGERBREAD ANGEL

(Pictured on pages 28-29)

| | |
|--|----------------------------------|
| 1 recipe Gingerbread-Cookie dough, above | 1 bottle (1 oz) blue dragées |
| Frosting | 5 round cinnamon candies |
| 3 egg whites | Red, yellow, and blue food color |
| 6 to 7 cups sifted confectioners' sugar | 1 pkg (13 oz) assorted gumdrops |
| Decoration | 10-inch square gold foil dragées |
| 1 bottle (1 oz) silver dragées | |

1. Make cookie dough. Wrap in foil; refrigerate overnight.

2. Meanwhile, make 2 patterns from color photo: On transparent paper, trace outline of angel's body, including halo, head, and feet; then trace outline of arm with wing attached. Cut out patterns.

3. Preheat oven to 375F. Lightly grease 3 large cookie sheets.

4. Divide dough into thirds. Refrigerate two thirds. On one cookie sheet, roll remaining third into a 14-by-4¾-inch rectangle, ¼ inch thick (or large enough to accommodate pattern).

5. Place pattern for arm and wing directly on dough. With sharp knife, quickly cut around pattern; remove pattern. (Refrigerate leftover dough.)

6. Bake 10 to 12 minutes, or until firm and lightly browned. Let cool on cookie sheet; then remove to wire rack.

7. Repeat with another third of dough, to make other arm and wing. (Refrigerate leftover dough.)

8. Combine all leftover dough with remaining third. On lightly greased cookie sheet, roll into a 14½-by-10½-inch rectangle.

9. Place pattern for body directly on dough. With sharp knife, quickly cut around pattern; remove pattern and any leftover dough.

10. Bake 10 to 12 minutes, or until firm and lightly browned. Let cool on cookie sheet; then remove to wire rack.

To decorate Angel:

1. Make Frosting: In large bowl of electric mixer, at high speed, beat egg whites with confectioners' sugar until stiff and of spreading consistency. (If necessary to make frosting stiffer, beat in a little more confectioners' sugar.) Cover with damp cloth until ready to use.

2. Decorate angel (as in color photo), leaving ¼-inch margin all around: With small spatula dipped in hot water, spread skirt with 2½ tablespoons frosting. Spread blouse with 1 tablespoon frosting.

3. While frosting is still soft, place silver and blue dragées in rows on skirt and blouse. Also, place cinnamon candies on skirt scallops.

4. With small spatula dipped in hot water, spread each arm with 1 tablespoon frosting. While it is soft, place silver and blue dragées.

5. Using 1 teaspoon frosting, form halo above head. Place blue dragées.

6. In small bowl, mix 2 tablespoons frosting with 3 drops red food color. Use about 1 tablespoon to color face, ½ teaspoon to color each hand, and 1 teaspoon to color each foot. Make eye with blue dragées. Add drop of red food color to tiny bit of remaining pink frosting, to tint it deeper pink; use this for lips and cheek.

7. In small bowl, mix 1 tablespoon white frosting with 3 drops yellow food color. Use for hair; decorate with silver dragées.

8. In small bowl, mix 6 tablespoons white frosting with 12 drops blue food color. Use 3 tablespoons to color each wing; decorate with silver and blue dragées. Place gumdrops on wings, as shown in diagram 1. Wing B will be the under wing. Use green gumdrops on top wing; other gumdrops are for support and will not show.

9. Let frosting harden completely—at least 4 hours. Refrigerate unused frosting, covered with damp cloth. (If frosting becomes too stiff, beat in one more egg white.)

To assemble Angel:

1. To avoid undue handling of angel, it is best to assemble it on a serving tray or board.

2. On underside of angel's body, attach gumdrops with white frosting, as in diagram 2.

3. Spread under wing with frosting, as shown by dark patch in diagram 3. (This is where body will rest. Dark circle shows location of frosting that holds trumpet.) Carefully place body on under wing, as in diagram 3.

4. Fold gold foil in half diagonally; roll into trumpet shape. Secure with transparent cellophane tape, and trim trumpet to 4-inch length. Place trumpet against angel's mouth and hand, attaching with a little frosting (see diagram 3).

5. Put a little frosting on angel's body where top wing will rest, and on trumpet, as shown by dark patches in diagram 4. Place top wing in position, as shown in diagram 4.

6. Let frosting used in assembling angel harden completely—at least 4 hours.

Note: If angel should break at any point, "glue" together with frosting.



CHOCOLATE COOKIES

| | |
|---------------------------------|---|
| 2 cups sifted all-purpose flour | ½ cup soft butter or margarine |
| 1½ teaspoons baking powder | 1 cup sugar |
| ½ teaspoon baking soda | 1 egg |
| ¼ teaspoon salt | 3 envelopes (1-oz size) no-melt unsweetened chocolate |
| ½ teaspoon cinnamon | |

1. Sift flour with baking powder, baking soda, salt, and cinnamon; set aside.

2. In large bowl of electric mixer, at medium speed, cream butter until fluffy. Gradually add sugar, creaming until very light and fluffy.

3. Add egg and chocolate; beat until thoroughly combined.

4. Add flour mixture, a small amount at a time, beating at low speed after each addition.

5. Divide dough in half. Form each half into a ball. Wrap in waxed paper or foil; refrigerate until well chilled—1½ hours.

6. Cut dough into 8 equal parts. Roll each ⅛ inch thick, between 2 sheets of waxed paper. Refrigerate until thoroughly chilled, for easier handling.

7. Meanwhile, preheat oven to 350F. Lightly grease cookie sheets.

8. Cut dough into desired shapes. Place, 1 inch apart, on prepared cookie sheets. Bake about 8 minutes. Remove to wire racks; cool completely.

MAKES 5 DOZEN 2-INCH COOKIES

GINGER COOKIES

| | |
|--|----------------------------------|
| ½ cup light-brown sugar, firmly packed | 2¼ teaspoons baking soda |
| ½ cup light molasses | ½ cup butter or margarine |
| ¾ teaspoon ginger | 1 egg |
| ¼ teaspoon cinnamon | 2½ cups sifted all-purpose flour |
| ¼ teaspoon cloves | |

1. Combine sugar, molasses, ginger, cinnamon, and cloves in large saucepan; bring to boiling point. Remove from heat.

2. Add baking soda and butter, stirring until mixture thickens and butter melts.

3. Add egg; beat vigorously. Then stir in 2½ cups flour.

4. Put remaining flour on wooden board; place dough on top. Knead until flour is well combined and dough is smooth.

5. Shape into a ball. Wrap in waxed paper or foil; refrigerate 1½ hours until firm.

6. Cut dough into quarters. Roll each about ⅛ inch thick, between 2 sheets of waxed paper. Refrigerate until thoroughly chilled, for easier handling.

7. Meanwhile, preheat oven to 350F. Lightly grease cookie sheets.

8. Cut dough into desired shapes. Using spatula, place, 1 inch apart, on prepared cookie sheets. Bake 5 to 6 minutes. Remove to wire rack; cool.

MAKES 7 DOZEN 2-INCH COOKIES

BETSY McCALL'S GINGER CUT-OUT COOKIES

| | |
|----------------------------------|------------------------------------|
| 2½ cups sifted all-purpose flour | Frosting |
| 1 teaspoon ginger | 2 cups sifted confectioners' sugar |
| ½ teaspoon nutmeg | 2½ to 3 tablespoons milk |
| ½ teaspoon salt | |
| 2 teaspoons baking powder | Decorations |
| ½ cup shortening | Colored sugar, silver |
| ½ cup sugar | dragées, multicolored |
| 1 egg | miniature nonpareils |
| ½ cup light molasses | |

1. Sift together flour, ginger, nutmeg, salt, and baking powder; set aside.

2. In large bowl, with wooden spoon, beat together shortening, sugar, and egg until fluffy (*photo a*). Add molasses; beat well.

3. Stir in half of flour mixture, mixing until smooth.

4. Add rest of flour mixture, mixing with hands until dough is all one color.

5. With hands, shape dough into a ball; wrap in waxed paper. Refrigerate 2 hours, or overnight.

6. Next day, preheat oven to 375F. Lightly grease cookie sheets.

7. Divide dough into two parts. Return one part to refrigerator.

8. On well-floured board, roll out dough about ⅛ inch thick (*photo b*).

9. Using assorted cookie cutters, cut out birds, reindeers, etc. (*photo c*).

10. Slip a pancake turner or spatula under each cookie; lift, and place on prepared cookie sheets, 2 inches apart. (Form leftover dough into a ball; reroll.) Repeat with remaining dough in refrigerator.

11. Bake 8 to 10 minutes, or until lightly browned (*photo d*).

12. Remove from pan to wire rack; cool.

13. Make Frosting: In a small bowl, with wooden spoon, beat together confectioners' sugar and milk until smooth. If frosting is too thick, add more milk.

14. Spread frosting over cooled cookies (photo e). Decorate as desired.

MAKES ABOUT 5 DOZEN



GINGERBREAD MEN

1. Make and roll out dough as directed above.

2. Using 5-inch gingerbread-man cutter, cut out cookies.

3. Bake and frost as directed above.

4. To decorate: Mark eyes, nose, and buttons with raisins; mouth with cinnamon candies.

MAKES 20

CHRISTMAS TREES

1. Make and roll out dough as directed above.

2. Using 6½-inch Christmas-tree cutter, cut out cookies.

3. Bake and frost as directed above. Decorate as desired.

MAKES 15

SWISS CINNAMON CRISPS

| | |
|--|------------------------------------|
| 3 cups sifted all-purpose flour | $\frac{3}{4}$ cup granulated sugar |
| $\frac{1}{2}$ teaspoon salt | 1 egg |
| 1 tablespoon cinnamon | Topping |
| 1 cup soft butter or margarine | 2 tablespoons milk |
| $\frac{1}{2}$ cup light-brown sugar, firmly packed | 1 egg |
| | $\frac{1}{2}$ cup granulated sugar |
| | 1 tablespoon cinnamon |

1. Sift flour with salt and cinnamon; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugars, and egg until light and fluffy.

3. Gradually add flour mixture, stirring until smooth and well combined.

4. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate 1 hour.

5. Divide dough into 4 parts. Refrigerate until ready to roll out.

6. Meanwhile, preheat oven to 375F. Make Topping: In small bowl, with rotary beater, combine milk and egg. In another small bowl, combine sugar and cinnamon; set aside.

7. On lightly floured surface, roll dough, one part at a time, into a 9-by-7-inch rectangle. With floured sharp knife or pastry wheel, cut into 16 rectangles.

8. Using spatula, place, $\frac{1}{2}$ inches apart, on ungreased cookie sheets. Brush top of cookies lightly with egg mixture; then sprinkle with sugar mixture.

9. Bake 10 to 12 minutes, or until set and golden-brown. Remove to wire rack; cool.

MAKES 64

LEMON HEARTS

| | |
|--|--|
| $1\frac{1}{2}$ cups ground pecans or hazelnuts | 2 tablespoons lemon juice |
| $\frac{1}{3}$ cup sifted all-purpose flour | Glaze |
| $\frac{1}{2}$ teaspoon baking powder | 1 cup sifted confectioners' sugar |
| 2 tablespoons grated lemon peel | $1\frac{1}{2}$ tablespoons lemon juice |
| 3 egg yolks | Few drops yellow food color (optional) |
| $\frac{3}{4}$ cup granulated sugar | |

1. In small bowl, lightly toss pecans with flour, baking powder, and lemon peel; set aside.

2. In small bowl of electric mixer, at high speed, beat egg yolks until thick and lemon-

colored. Gradually add $\frac{3}{4}$ cup sugar, beating until mixture is smooth and well blended—about 5 minutes.

3. At low speed, add lemon juice, beating just until combined.

4. With wooden spoon, stir in nut mixture; mix to combine well.

5. Refrigerate, covered, overnight.

6. Next day, preheat oven to 325F. Generously grease and flour cookie sheets.

7. On lightly sugared surface, roll out dough $\frac{1}{4}$ inch thick.

8. With 2-inch heart-shaped cookie cutter, cut out cookies.

9. Place, 1 inch apart, on prepared cookie sheets. Bake 12 to 15 minutes, or just until cookies are puffed and set.

10. Meanwhile, make Glaze: In small bowl, combine confectioners' sugar, lemon juice, and food color; stir until smooth.

11. Remove cookies to wire rack; cool partially. Spread tops of warm cookies with glaze. Decorate, if desired, with cinnamon candies; cool completely.

MAKES ABOUT 4 $\frac{1}{2}$ DOZEN

ORANGE-COCOA SUGAR COOKIES

| | |
|--|--|
| Cookie Dough | 1 cup soft butter or margarine |
| $3\frac{1}{2}$ cups sifted all-purpose flour | $1\frac{1}{2}$ cups sugar |
| $\frac{1}{2}$ cup sifted unsweetened cocoa | 1 egg |
| 1 teaspoon baking powder | $\frac{1}{2}$ cup dairy sour cream |
| $\frac{1}{2}$ teaspoon baking soda | 2 tablespoons grated orange peel |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup sifted unsweetened cocoa |
| $\frac{1}{4}$ teaspoon nutmeg | $\frac{1}{4}$ cup sugar |

1. Make Cookie Dough: Sift flour with $\frac{1}{2}$ cup cocoa, baking powder, soda, salt, nutmeg; set aside.

2. In large bowl of electric mixer, at medium speed, beat butter, $1\frac{1}{2}$ cups sugar, and egg until light and fluffy.

3. At low speed, beat in sour cream and orange peel until smooth.

4. Gradually add flour mixture, beating until well combined.

5. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate several hours, or overnight.

6. Divide dough into 4 parts. Refrigerate until ready to roll out.

7. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

8. Combine $\frac{1}{4}$ cup cocoa and $\frac{1}{4}$ cup sugar; sprinkle some on wooden board or pastry cloth; roll dough over, one part at a time, in mixture, coating completely. (Sprinkle board with rest of cocoa-sugar mixture as necessary.)

9. Roll out dough $\frac{1}{4}$ inch thick. With floured, $2\frac{1}{2}$ -inch, round or scalloped cookie cutter, cut out cookies. Using spatula, place, 2 inches apart, on prepared cookie sheets.

10. Bake 10 to 12 minutes or until cookies are set. Remove to wire rack; cool.

MAKES 4 DOZEN

WALNUT-TOPPED COOKIES

(Pictured on pages 36-37)

3 cups sifted all-purpose flour

1 egg

$\frac{1}{2}$ teaspoon salt

Topping

2 tablespoons milk

1 cup soft butter or margarine

1 egg

$\frac{1}{2}$ cup light-brown sugar, firmly packed

$\frac{1}{2}$ cup coarsely chopped walnuts or pecans

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{4}$ cup granulated sugar

1. Sift flour with salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugars, and egg until light and fluffy.

3. Stir in flour mixture until smooth and well combined.

4. Form dough into a ball. Wrap in waxed paper or foil; refrigerate 1 hour.

5. Divide dough into 4 parts. Refrigerate until ready to roll out.

6. Meanwhile, preheat oven to 375F. Make Topping: In small bowl, with rotary beater, beat milk and egg together. In another small bowl, combine walnuts and sugar. Set aside.

7. On lightly floured surface, roll dough, one part at a time, about $\frac{1}{8}$ inch thick.

8. With floured $2\frac{1}{2}$ inch round or scalloped cookie cutter, cut out cookies. Using spatula, place, $1\frac{1}{2}$ inches apart, on ungreased cookie sheets. Reroll trimmings, and cut.

9. Lightly brush tops of cookies with egg mixture; then sprinkle with nut mixture.

10. Bake 10 to 12 minutes, or until golden. Remove to wire racks; cool.

MAKES ABOUT 8 DOZEN

WALNUT SHORTBREAD COOKIES: Proceed as directed above, rolling dough $\frac{1}{4}$ inch thick instead of $\frac{1}{8}$ inch.

ENGLISH RAISIN COOKIES

$3\frac{1}{2}$ cups sifted all-purpose flour

1 cup sugar

2 eggs

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ cup dairy sour cream

$\frac{1}{2}$ teaspoon salt

1 cup finely chopped

1 teaspoon cinnamon

raisins or currants

1 teaspoon nutmeg

$\frac{1}{2}$ cup soft butter or margarine

1. Sift flour with baking soda, salt, cinnamon, and nutmeg; set aside.

2. In large bowl, with wooden spoon or portable electric mixer at medium speed, beat butter, sugar, and eggs until light and fluffy.

3. Add sour cream, raisins, and flour mixture; mix thoroughly.

4. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate 1 hour.

5. Divide dough into four parts; refrigerate until ready to roll out.

6. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

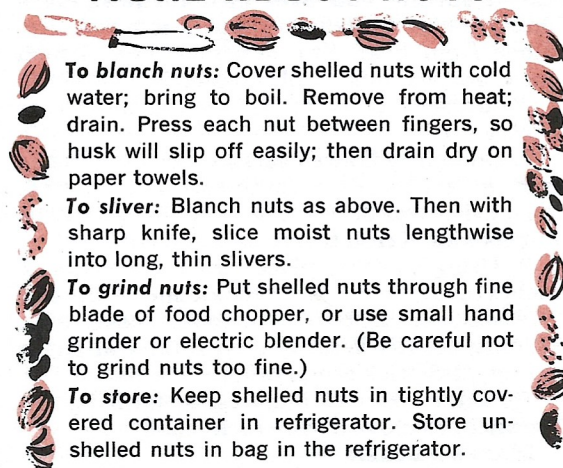
7. On lightly floured surface, roll dough, one part at a time, into a 12-by-14-inch rectangle. With sharp, floured knife, cut dough on the diagonal to make diamond shapes, or cut into 18 bars.

8. Using spatula, place, $1\frac{1}{2}$ inches apart, on prepared cookie sheets. Reroll trimmings, and cut.

9. Bake 8 to 10 minutes, or until golden-brown. Remove to wire racks; cool.

MAKES 6 DOZEN

MORE ABOUT NUTS



To blanch nuts: Cover shelled nuts with cold water; bring to boil. Remove from heat; drain. Press each nut between fingers, so husk will slip off easily; then drain dry on paper towels.

To sliver: Blanch nuts as above. Then with sharp knife, slice moist nuts lengthwise into long, thin slivers.

To grind nuts: Put shelled nuts through fine blade of food chopper, or use small hand grinder or electric blender. (Be careful not to grind nuts too fine.)

To store: Keep shelled nuts in tightly covered container in refrigerator. Store unshelled nuts in bag in the refrigerator.



OLD-FASHIONED FILLED COOKIES

3 cups sifted all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup soft butter or margarine
 $1\frac{1}{2}$ cups sugar
2 eggs
1 teaspoon vanilla extract, or 1 tablespoon grated lemon peel

Filling
1 pkg (8 oz) pitted dates, cut up; or 1 cup seedless raisins
 $\frac{1}{2}$ cup sugar
1 teaspoon grated lemon peel
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{2}$ cup coarsely chopped walnuts

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, eggs, and vanilla until light and fluffy.

3. Gradually stir in the flour mixture until smooth and well combined.

4. Using rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate several hours, or overnight.

5. Divide dough into 4 parts; refrigerate until ready to use.

6. Meanwhile, make Filling: In small saucepan, combine dates and sugar with $\frac{1}{2}$ cup water. Cook, stirring and over medium heat, until mixture has thickened—about 5 minutes. Remove from heat. Stir in lemon peel, lemon juice, and walnuts. Cool completely.

7. Preheat oven to 375F. Lightly grease cookie sheets.

8. On lightly floured surface, roll dough, one part at a time, $\frac{1}{8}$ inch thick. With floured, $2\frac{1}{2}$ -inch round or scalloped cookie cutter, cut out cookies. Reroll trimmings, and cut.

9. Using spatula, place half the cookies, 2 inches apart, on prepared cookie sheets. Spread 1 teaspoon filling over each cookie; cover with another cookie. With floured fork, seal edges firmly; also prick center of top.

10. Bake 10 to 12 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES 3 DOZEN

FILLED TURNOVERS

1. Prepare cookie dough and filling as above.
2. On lightly floured surface, roll dough, one part at a time, into a 10-by-12-inch rectangle. With floured, sharp knife, cut into 12 rectangles.

3. Using spatula, place, 2 inches apart, on prepared cookie sheets. Spread 1 teaspoon filling on half of each; fold over. With floured fork, seal edges firmly; prick center of tops.

4. Bake as above. Remove to wire rack; cool.
MAKES 4 DOZEN

ALMOND-RASPBERRY COOKIES

(Pictured on pages 36-37)

$1\frac{1}{2}$ cups sifted all-purpose flour
1 tablespoon unsweetened cocoa
1 teaspoon cinnamon
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup ground unblanched almonds

1 tablespoon grated lemon peel
 $\frac{1}{2}$ cup butter or margarine
1 egg, slightly beaten
 $\frac{1}{2}$ cup raspberry jam
1 egg yolk

1. Sift flour, cocoa, cinnamon, and sugar into medium bowl; stir in almonds and lemon peel.

2. Add butter; cut in with pastry blender or 2 knives until mixture is like coarse corn meal.

3. Stir in egg, mixing with hands until dough holds together.

4. Refrigerate, covered, 1 hour.

5. Preheat oven to 375F.

6. On lightly floured surface, roll half of dough $\frac{1}{8}$ inch thick. With floured 2-inch oval or scalloped cookie cutter, cut out cookies.

7. Using spatula, place, 1 inch apart, on ungreased cookie sheets. Spread each cookie with $\frac{1}{2}$ teaspoon raspberry jam, $\frac{1}{4}$ inch from edge.

8. Roll out remaining half of dough; cut out cookies. With 1-inch cutter, cut out centers to make rings. Discard centers.

9. Place rings on top of jam-covered cookies.

10. Brush tops lightly with egg yolk beaten with 2 tablespoons water.

11. Bake 10 to 12 minutes, or until golden-brown. Remove to wire rack; cool completely.

MAKES ABOUT 3 DOZEN

GROSSMUTTER'S FILLED COOKIES

| | |
|---------------------------------|-------------------------------|
| 4 cups sifted all-purpose flour | 1 teaspoon vanilla extract |
| 3 teaspoons baking powder | Filling |
| ¼ teaspoon salt | 1¼ cups dark raisins, chopped |
| 1 cup soft butter or margarine | 8 pitted dates, chopped |
| 1 cup sugar | ½ cup sugar |
| 1 egg | 1 teaspoon flour |
| ½ cup milk | |

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with wooden spoon, beat butter, sugar, and egg until mixture is smooth and light. Stir in milk and vanilla.

3. Add flour mixture; stir until well combined. Refrigerate, covered, at least 4 hours, or overnight.

4. Make Filling: In small saucepan, combine filling ingredients with ¾ cup water; mix well.

5. Cook, stirring and over medium heat, until thickened—10 to 15 minutes. Refrigerate until ready to use.

6. Preheat oven to 350F. On lightly floured surface, roll half of dough ⅛ inch thick.

7. Cut into rounds with lightly floured 2-inch cookie cutter; place rounds, 1½ inches apart, on ungreased cookie sheets.

8. Place 1 teaspoon filling in center of each round.

9. Roll other half of dough ⅛ inch thick; cut into rounds. Top each filled round with a plain round. Press edges together firmly with tines of fork.

10. Bake 15 to 18 minutes, or until golden-brown.

MAKES ABOUT 3½ DOZEN

SWEDISH WAFERS

| | |
|--------------------------------|-----------------------------------|
| 1 cup soft butter or margarine | 2 cups sifted all-purpose flour |
| ½ cup heavy cream | Granulated sugar |
| 1 teaspoon vanilla extract | ½ cup strawberry or raspberry jam |

1. In medium bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, cream, vanilla, and flour until smooth and thoroughly combined.

2. Using rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate at least 1 hour.

3. Divide dough into 4 parts; refrigerate each until ready to roll out.

4. Meanwhile, preheat oven to 375F. On well-floured surface, roll dough, one part at a time, ⅛ inch thick. Sprinkle surface of dough lightly with granulated sugar.

5. With floured, 1½-inch round cookie cutter, cut out cookies. Using spatula, place, 1 inch apart, on ungreased cookie sheets. Reroll trimmings, and cut. Prick surface of each cookie 3 times with fork.

6. Bake until puffy and delicately browned—about 8 or 9 minutes. Remove to wire rack; cool.

7. Just before serving, put 2 cookies together, sandwich-fashion, with about ¼ teaspoon jam.

MAKES 5 DOZEN COOKIE SANDWICHES

VIENNA TARTS

| | |
|---|---------------------------|
| ½ cup soft butter or margarine | 1 egg yolk |
| 1 pkg (3 oz) soft cream cheese | 2 tablespoons milk |
| 1 cup sifted all-purpose flour | ¼ cup finely chopped nuts |
| About 3 tablespoons red currant, raspberry, strawberry or grape jelly | Confectioners' sugar |

1. With wooden spoon, cream butter and cheese until light. Stir in flour, mixing well. Refrigerate 1 hour.

2. Meanwhile, preheat oven to 400F.

3. Turn out dough onto lightly floured surface; roll out into 12-inch square. With sharp knife or pastry wheel, cut into 2-inch squares.

4. Place about ¼ teaspoon jelly near center of each square. Fold over to form a triangle; press edges to seal.

5. Brush top of each with mixture of egg yolk beaten with milk; sprinkle with nuts.

6. Place on ungreased cookie sheets; bake 8 to 10 minutes, or until golden. Sprinkle with confectioners' sugar; let cool on wire rack.

MAKES 3 DOZEN

For other rolled cookies see Brown-Sugar Shortbread, or Shortbread Stars, page 59; Cinnamon Stars, page 54; Crisp Nut Stars, page 64; Danish Spice Cookies, page 64; Italian Anise Cookies, page 64; Moravian Spice Cookies, page 54; Springerle, page 59.

CHEWY CHOCOLATE BALLS

| | |
|-----------------------|------------------------|
| 1 can (8 oz) walnuts | ¼ cup packaged dry |
| 3 squares unsweetened | bread crumbs |
| chocolate, cut up | ¼ teaspoon cloves |
| ¼ cup unsifted all- | 2 eggs |
| purpose flour | 1 cup granulated sugar |
| | Confectioners' sugar |

1. In electric blender, grind walnuts, then chocolate, until fine.

2. In large bowl, combine walnuts, chocolate, flour, bread crumbs, and cloves; set aside.

3. In small bowl of electric mixer at high speed, beat eggs until light.

4. Gradually add granulated sugar, 1 tablespoon at a time, beating until smooth and fluffy—about 5 minutes.

5. Add to walnut mixture; stir until well combined. Refrigerate several hours or overnight.

6. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

7. Using hands, roll dough into balls, 1 inch in diameter. Roll in confectioners' sugar. Place, 2 inches apart, on prepared cookie sheets.

8. Bake 10 to 12 minutes, or until surfaces of cookies appear cracked.

9. Cool on wire rack; roll again in confectioners' sugar.

MAKES ABOUT 4 DOZEN

CHOCOLATE-PRINT COOKIES

| | |
|--------------------------|--------------------------|
| ½ cup soft butter or | ¾ cup flaked coconut |
| margarine | |
| ¼ cup light-brown sugar, | Chocolate Filling |
| firmly packed | ½ cup semisweet- |
| 1 egg yolk | chocolate pieces |
| 1 teaspoon vanilla | 2½ tablespoons soft |
| extract | cream cheese |
| 1 cup sifted all-purpose | ½ teaspoon vanilla |
| flour | extract |
| 1 egg white, slightly | ⅛ teaspoon salt |
| beaten | |

1. In medium bowl, with portable electric mixer at medium speed, or wooden spoon, beat butter with sugar until light and fluffy. Beat in egg yolk and vanilla.

2. At low speed, gradually beat in flour; continue beating until smooth.

3. Refrigerate dough, covered, about 1 hour, or until it is stiff enough to handle.

4. Preheat oven to 350F. Using hands, roll dough into balls 1¼ inches in diameter.

5. Dip balls into egg white; then roll in coconut. Place, 1½ inches apart, on ungreased cookie sheets.

6. With finger, make a depression in center of each cookie. Bake 15 minutes, or until light-golden. Let cool on wire rack.

7. Make Chocolate Filling: Melt chocolate with 2 tablespoons water over hot, not boiling, water.

8. Remove from heat. Gradually stir in cheese, vanilla, and salt, mixing until smooth.

9. Use chocolate mixture to fill depressions in center of cookies.

MAKES ABOUT 2 DOZEN

RICH CHOCOLATE COOKIE SANDWICHES

| | |
|---------------------------|----------------------|
| 2 cups sifted all-purpose | Filling |
| flour | 3 cups sifted |
| 2 teaspoons baking | confectioners' sugar |
| powder | 2 tablespoons soft |
| ¾ cup soft butter or | butter or margarine |
| margarine | 2 tablespoons light |
| ¾ cup granulated sugar | cream |
| 1 teaspoon vanilla | 1 teaspoon vanilla |
| 2 envelopes (1-oz size) | |
| no-melt unsweetened | |
| chocolate | |

1. Sift together flour, and baking powder; set aside.

2. In large bowl, with portable electric mixer at medium speed, beat butter, sugar, and vanilla until smooth and fluffy. Add chocolate, beating until combined.

3. Stir in flour mixture, blending well.

4. Refrigerate dough, covered, at least 1 hour.

5. Preheat oven to 350F. Lightly grease cookie sheets.

6. Form dough into balls 1 inch in diameter. Place, 3 inches apart, on prepared cookie sheets.

7. With palm of hand, flatten each cookie to a circle ⅞ inch thick.

8. Bake 10 to 12 minutes, or just until set but not browned. Cool 5 minutes before removing to wire rack; let cool completely.

9. Meanwhile, make Filling: In small bowl, combine sugar, butter, cream, and vanilla; beat with portable electric mixer at medium speed until smooth.

10. Just before serving, put 2 cookies together, sandwich fashion, with 1 tablespoon filling.

MAKES ABOUT 27 COOKIE SANDWICHES



COCONUT COOKIES

- | | |
|---|---|
| 1 $\frac{3}{4}$ cups sifted all-purpose flour | 2 eggs |
| $\frac{1}{2}$ teaspoon baking powder | 1 teaspoon vanilla extract |
| $\frac{1}{4}$ teaspoon salt | 1 can ($3\frac{1}{2}$ oz) flaked coconut |
| $\frac{1}{2}$ cup soft butter or margarine | $\frac{1}{2}$ cup finely chopped almonds |
| 1 $\frac{1}{2}$ cups sugar | |

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter and sugar until light and fluffy. Beat in eggs and vanilla until smooth.

3. Add flour mixture; stir just until combined. Refrigerate 1 hour.

4. Meanwhile, preheat oven to 400F. Lightly grease cookie sheets. Combine coconut and almonds on sheet of waxed paper.

5. Drop dough by slightly rounded teaspoonfuls onto coconut mixture; roll to coat completely. Using hands, roll dough into balls. Place, 2 inches apart, on prepared cookie sheets.

6. Bake 12 to 15 minutes, or until golden. (Cookies will flatten during baking.) Remove to wire rack; cool.

MAKES ABOUT 5 DOZEN

COFFEE-ALMOND LACE WAFERS

- | | |
|---|----------------------------|
| $\frac{1}{2}$ cup ground blanched almonds | 2 teaspoons instant coffee |
| $\frac{1}{2}$ cup butter or margarine | 1 tablespoon flour |
| $\frac{1}{2}$ cup sugar | 2 tablespoons milk |

1. Preheat oven to 375F. Generously grease and flour well 2 cookie sheets.

2. Combine all ingredients in small saucepan; cook, stirring, over low heat, until butter is melted.

3. Drop by teaspoonfuls, 4 inches apart, onto prepared cookie sheets, placing 4 or 5 on each cookie sheet.

4. Bake, one cookie sheet at a time, about 6 minutes, or until wafers are just lightly browned and bubbly.

5. Let stand on cookie sheet about 1 minute. Loosen each with spatula. Then, working quickly, roll each wafer around handle of wooden spoon. Let cool, seam side down, on wire rack.

6. Grease and flour cookie sheet before each baking. If cookies cool too much before rolling, reheat a minute or two in oven.

7. Let cookies stand, uncovered, at room temperature until serving.

MAKES ABOUT 2 $\frac{1}{2}$ DOZEN

CRISSCROSS PEANUT COOKIES

- | | |
|---|--|
| 1 $\frac{1}{4}$ cups sifted all-purpose flour | $\frac{1}{2}$ cup light-brown sugar, firmly packed |
| $\frac{3}{4}$ teaspoon baking soda | $\frac{1}{2}$ cup granulated sugar |
| $\frac{1}{2}$ cup soft butter or margarine | 1 egg |
| $\frac{1}{2}$ cup chunk-style peanut butter | 1 teaspoon vanilla extract |

1. Sift flour with baking soda; set aside.

2. In large bowl, with portable electric mixer at medium speed, or wooden spoon, combine butter with remaining ingredients; beat until smooth and fluffy.

3. With wooden spoon, stir in flour mixture until well combined.

4. Refrigerate, covered, at least 1 hour.

5. Preheat oven to 375F. Lightly grease cookie sheets.

6. Form dough into 1 $\frac{1}{4}$ -inch balls. Place, 3 inches apart, on prepared cookie sheets.

7. Flatten with fork, dipped in flour, making a crisscross pattern. Bake 10 to 12 minutes, or until lightly browned.

8. Remove to wire rack; cool.

OLD-FASHIONED JUMBLES

| | |
|---------------------------------|----------------------------|
| 3 cups sifted all-purpose flour | 1 cup sugar |
| $\frac{1}{2}$ teaspoon salt | 2 eggs |
| 1 tablespoon cinnamon | 1 teaspoon vanilla extract |
| 1 cup soft butter or margarine | Salad oil |
| | Granulated sugar |

1. Sift flour with salt and cinnamon; set aside.
2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, 1 cup sugar, eggs, and vanilla until creamy and smooth.
3. Gradually add flour mixture, stirring until well blended. Refrigerate 1 hour.
4. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.
5. Using hands, roll dough into balls $1\frac{1}{4}$ inches in diameter. Place, 2 inches apart, on prepared cookie sheets. Flatten with bottom of glass brushed with salad oil, then dipped in sugar. (Redip bottom of glass in sugar frequently.)
6. Bake 10 to 12 minutes, or until lightly brown. Remove to wire rack; cool.

MAKES ABOUT 5 DOZEN

GINGER-SUGAR COOKIES

| | |
|---------------------------------|-----------------------------------|
| 2 cups sifted all-purpose flour | $\frac{1}{4}$ teaspoon salt |
| 2 teaspoons baking soda | $1\frac{1}{2}$ cups sugar |
| 1 teaspoon cinnamon | $\frac{3}{4}$ cup soft shortening |
| 1 teaspoon cloves | $\frac{1}{4}$ cup light molasses |
| 1 teaspoon ginger | 1 egg |

1. Preheat oven to 375F. Lightly grease cookie sheets.
2. Sift flour with baking soda, cinnamon, cloves, ginger, and salt; set aside.
3. In large bowl of electric mixer, at medium speed, gradually add 1 cup sugar to shortening, creaming until very light and fluffy—about 5 minutes. Blend in molasses and egg.
4. At low speed, beat in flour mixture just until well mixed, scraping down side of bowl with rubber scraper. Refrigerate 1 hour.
5. Pinch off pieces of dough; shape into $1\frac{1}{4}$ inch balls. Roll in remaining sugar.
6. Place $2\frac{1}{2}$ inches apart, on prepared cookie sheets; bake 8 to 10 minutes, or until golden-brown. Remove to wire rack; cool. These cookies will have a crinkled surface.

MAKES $3\frac{1}{2}$ DOZEN

GINGER CRINKLES

| | |
|--|--|
| $2\frac{1}{4}$ cups sifted all-purpose flour | $\frac{3}{4}$ cup soft shortening |
| 2 teaspoons baking soda | 1 cup light-brown sugar, firmly packed |
| $\frac{1}{4}$ teaspoon salt | 1 egg |
| 1 teaspoon cinnamon | $\frac{1}{4}$ cup light molasses |
| 1 teaspoon ginger | Granulated sugar |
| $\frac{1}{2}$ teaspoon cloves | |

1. Sift flour with baking soda, salt, and spices; set aside.
2. In large bowl of electric mixer, at medium speed, beat shortening, brown sugar, and egg until light and fluffy.
3. Beat in molasses until smooth.
4. At low speed, beat in flour mixture just until well combined. Refrigerate at least 1 hour.
5. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.
6. With hands, roll slightly rounded teaspoonfuls of dough into balls $1\frac{1}{4}$ inches in diameter. Dip tops in granulated sugar. Place, sugar side up, 3 inches apart, on prepared cookie sheets.
7. Sprinkle each cookie with 2 or 3 drops of water.
8. Bake 10 to 12 minutes, or until golden. Remove to wire racks; cool.

MAKES $3\frac{1}{2}$ DOZEN

GROUND-RAISIN COOKIES (Pictured on pages 36-37)

| | |
|--|--|
| 3 cups sifted all-purpose flour | 1 cup sugar |
| $\frac{1}{2}$ teaspoon baking soda | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup dairy sour cream |
| 1 teaspoon cinnamon | 1 cup ground or finely chopped raisins |
| 1 teaspoon nutmeg | Salad oil |
| $\frac{3}{4}$ cup soft butter or margarine | Granulated sugar |

1. Sift flour with baking soda, salt, cinnamon, and nutmeg; set aside.
2. In large bowl, with portable electric mixer at medium speed, beat butter, 1 cup sugar, and eggs until light and fluffy.
3. Add sour cream, raisins, and flour mixture; mix thoroughly.
4. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate 1 hour.
5. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

6. Using hands, form dough into balls 1 inch in diameter.

7. Place, 2 inches apart, on prepared cookie sheets. Flatten with bottom of glass brushed with salad oil, then dipped in sugar. (Redip bottom of glass in sugar frequently.)

8. Bake 10 to 12 minutes, or until golden-brown. Remove to wire racks; cool.

MAKES ABOUT 5 DOZEN

JEWEL COOKIES

(Pictured on pages 36-37)

| | |
|---|---|
| ½ cup soft butter or margarine | 1 cup sifted all-purpose flour |
| ¼ cup light-brown sugar, firmly packed | 1 egg white, slightly beaten |
| 1 egg yolk | 1 cup finely chopped walnuts or pecans |
| 1 teaspoon vanilla extract | 2 tablespoons currant jelly |

1. In medium bowl, with wooden spoon, beat butter, sugar, egg yolk, and vanilla until smooth.

2. Stir in flour just until combined. Refrigerate 30 minutes.

3. Meanwhile, preheat oven to 375F. Using hands, roll dough into balls 1 inch in diameter. Dip in egg white; then roll in walnuts.

4. Place, 1 inch apart, on ungreased cookie sheets. With thimble or thumb, press center of each cookie.

5. Bake 10 to 12 minutes, or until a delicate golden-brown. Remove to wire rack; cool.

6. Place ¼ teaspoon jelly in center of each cookie. (Diced candied fruit may be used, instead of jelly, if desired.)

MAKES 2 DOZEN

SWEDISH KRINGLER

| | |
|------------------------------------|---------------------------------|
| 2 cups sifted all-purpose flour | 2 egg yolks |
| 1 cup butter or margarine | 1 egg white, slightly beaten |
| 3 tablespoons milk | Granulated sugar |

1. Sift flour into medium bowl. Cut in butter, with pastry blender or 2 knives, until mixture resembles coarse corn meal.

2. Add milk and egg yolks. With fork, blend just until dough holds together.

3. Turn out dough onto waxed paper or foil. With rubber scraper or hands, shape into a

6-inch square. Wrap; refrigerate at least 1 hour.

4. Divide dough into 4 parts. Refrigerate until ready to roll out.

5. Meanwhile, preheat oven to 375F. On lightly sugared surface, roll out dough, one part at a time, into a 6-by-3-inch rectangle. Cut crosswise into 10 parts.

6. With hands, roll each part into a 9-inch, pencil-thin strip. Place, 2 inches apart, on ungreased cookie sheets; shape each into a "pretzel."

7. Brush lightly with a mixture of egg white and 1 tablespoon water; sprinkle with granulated sugar.

8. Bake 10 to 12 minutes, or until light-golden. Remove to wire rack; cool.

MAKES 40

VIENNESE CRESCENTS

| | |
|--|---------------------------------------|
| Cookie Dough | 1 teaspoon vanilla |
| 2 cups sifted all-purpose flour | extract |
| 1 cup soft butter or margarine | ¼ teaspoon almond extract |
| 1 cup ground unblanched almonds or hazelnuts | Vanilla Sugar |
| ½ cup sifted confectioners' sugar | 3-inch piece vanilla bean, cut up |
| ½ teaspoon salt | 2 cups sifted confectioners' sugar |

1. Make Cookie Dough: In large bowl, combine all ingredients. With hands, mix until thoroughly blended. Refrigerate, covered, 1 hour.

2. Make Vanilla Sugar: In electric blender, combine cut-up vanilla bean and ¼ cup confectioners' sugar. Cover; blend at high speed about 8 seconds. Combine with remaining confectioners' sugar on a large sheet of foil.

3. Preheat oven to 375F.

4. Shape cookies: Form dough into 1-inch balls; then, with palms of hands roll each ball into a roll 3 inches long.

5. Place, 2 inches apart, on ungreased cookie sheets; curve each to make crescent.

6. Bake 12 to 15 minutes, or until set but not brown.

7. Let stand 1 minute before removing. With spatula, place hot cookies in vanilla sugar; turn gently to coat both sides. Cool completely.

8. Just before serving, coat with additional vanilla sugar, if desired.

TUDOR ROSES

| | |
|--|-----------------------------------|
| ½ cup soft butter or margarine | ¾ cup sifted all-purpose flour |
| ½ cup unsifted confectioners' sugar | ¼ teaspoon mace |
| | ½ teaspoon vanilla extract |

1. Preheat oven to 350F.
2. In small bowl of electric mixer, at medium speed, cream butter until light and fluffy. Gradually beat in sugar.
3. Sift together flour and mace; beat into butter mixture, along with vanilla.
4. Onto ungreased cookie sheet, press dough through cookie press or pastry bag, using star tip. Place cookies 1 inch apart.
5. Bake 15 minutes, or until a delicate golden-brown. Cool on cookie sheet several minutes. Remove to wire rack; cool.

MAKES ABOUT 3 DOZEN

CINNAMON TEACAKES

| | |
|--------------------------------------|-------------------------------|
| 1 cup soft butter or margarine | 1 teaspoon cinnamon |
| 1½ cups confectioners' sugar | ¼ teaspoon salt |
| 2¼ cups sifted all- purpose flour | 1 teaspoon vanilla extract |

1. In large bowl of electric mixer, at medium speed, beat butter until light and fluffy.
2. Then, at low speed, blend in ½ cup sugar, the flour, ½ teaspoon cinnamon, the salt, and vanilla extract (dough will be rather stiff). Chill in refrigerator 30 minutes, or until stiff enough to handle easily.
3. Preheat oven to 400F. Lightly grease cookie sheets.
4. With fingers roll dough into 1-inch balls.
5. Place balls, 2 inches apart, on prepared cookie sheets; bake 9 to 10 minutes, or until a delicate golden-brown.
6. On piece of waxed paper, combine remaining sugar and cinnamon. Roll hot teacakes in this mixture. Place on wire racks; cool.

MAKES ABOUT 3½ DOZEN

For other molded cookies see Chinese Almond Cakes, page 62; Chocolate Cookies de Luxe, page 62; Chocolate Ribbons, page 62; Christmas Bonbons, page 57; Finnish Logs, page 56; Hazelnut Balls, page 56; Kris Kringles, page 56; Spritz Cookies, page 57.



These have a rich, cake-like texture. Easy to make, they store and ship well. They are made in a large pan, cooled and then cut into bars or squares. Best known, and best loved, of the bar cookies are brownies; we've added some that are less known but equally good. Bar cookies, with a dish of applesauce, stewed rhubarb, or fruit compote, make an ideal dessert, especially for children.

When baking in ovenproof glass pans, reduce oven temperature by 25F.

Store bar cookies right in the baking pan, tightly covered with foil or saran.

A ruler is handy to mark off even squares or bars.

APRICOT SHORTBREAD

(Pictured on pages 44-45)

| Shortbread | Filling |
|---|---------------------------------|
| ½ cup soft butter or margarine | ¾ cup dried apricots |
| ½ cup light-brown sugar, firmly packed | 1 teaspoon grated lemon peel |
| 1 cup sifted all-purpose flour | ¾ cup granulated sugar |
| | 2 teaspoons cornstarch |
| | ½ cup chopped walnuts |

1. Preheat oven to 350F.
2. Make Shortbread: In medium bowl, with portable electric mixer, beat butter with sugar until light and fluffy.
3. At low speed, beat in flour.
4. Pat mixture evenly into bottom of an 8-by-8-by-2-inch baking pan. Bake 12 minutes, or until light-golden in color. Let cool completely in pan on wire rack.
5. Meanwhile, make Filling: Place apricots in small saucepan. Add just enough water to cover; bring to boiling. Reduce heat, and simmer, covered, 15 minutes. Drain apricots, reserving 3 tablespoons cooking liquid.
6. Chop apricots fine. Combine in small saucepan with reserved liquid, lemon peel, sugar, cornstarch. Bring to boiling, stirring; boil 1 minute.
7. Let filling cool 10 minutes. Spread evenly over shortbread crust. Sprinkle with walnuts.
8. Bake 20 minutes. Let cool completely in pan on wire rack. Cut into bars.

MAKES 20

APPLESAUCE-SPICE SQUARES

| | |
|--|--|
| 2 cups sifted all-purpose flour | 1 egg |
| 2 teaspoons baking soda | 1 teaspoon vanilla extract |
| $\frac{3}{4}$ teaspoon cinnamon | $1\frac{1}{2}$ cups canned applesauce |
| $\frac{1}{4}$ teaspoon cloves | 1 cup coarsely chopped walnuts or pecans |
| $\frac{1}{4}$ teaspoon nutmeg | 1 cup raisins |
| $\frac{1}{2}$ cup soft butter or margarine | Confectioners' sugar |
| 1 cup granulated sugar | |

1. Preheat oven to 350F. Lightly grease a $15\frac{1}{2}$ -by- $10\frac{1}{2}$ -by-1-inch jelly-roll pan.

2. Sift flour with baking soda, cinnamon, cloves, and nutmeg; set aside.

3. In large bowl of electric mixer, at medium speed, cream butter with granulated sugar until light and fluffy.

4. Add egg and vanilla; beat well, scraping down side of bowl with rubber scraper.

5. At low speed, beat in flour mixture just until combined.

6. Add applesauce, walnuts, and raisins; stir, with spoon, until well mixed.

7. Turn into prepared pan; bake about 25 minutes, or just until surface springs back when gently pressed with fingertip. Cool on wire rack. Sprinkle with confectioners' sugar. Cut into squares.

MAKES 35

GLAZED BUTTERSCOTCH SQUARES

| | |
|--------------------------------------|---|
| 1 pkg (1 lb) butterscotch-square mix | Orange Glaze |
| $\frac{1}{2}$ cup dairy sour cream | 1 cup sifted confectioners' sugar |
| 1 egg | 2 tablespoons orange juice |
| 1 tablespoon grated orange peel | $\frac{1}{4}$ teaspoon grated orange peel |

1. Preheat oven to 350F. Lightly grease 13-by-9-by-2-inch baking pan.

2. In medium bowl, combine mix, sour cream, egg, and orange peel. Beat, with wooden spoon, just until well combined.

3. Turn into prepared pan. Bake 25 minutes, or until cake tester inserted in center comes out clean.

4. Let cool slightly in pan on wire rack.

5. Make Orange Glaze: In small bowl, combine sugar with orange juice and peel; mix well. Spread over cookies while they are still warm.

6. Let cool completely. Cut into squares.

MAKES 32

BUTTERSCOTCH-PEANUT BARS

| | |
|--|-----------------------------|
| $\frac{1}{2}$ cup butter or margarine | 1 teaspoon baking powder |
| $1\frac{1}{2}$ cups light-brown sugar, firmly packed | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup chunk-style peanut butter | 2 eggs |
| $1\frac{1}{4}$ cups sifted all-purpose flour | 1 teaspoon vanilla extract |

1. Melt butter in 2-quart saucepan. Add brown sugar and peanut butter; mix well.

2. Bring just to boiling, over low heat, stirring constantly. Remove from heat; let cool to lukewarm.

3. Sift flour with baking powder and salt. Set aside.

4. Meanwhile, preheat oven to 300F. Lightly grease a 13-by-9-by-2-inch baking pan.

5. With wooden spoon, beat eggs and vanilla into cooled peanut-butter mixture. Stir in flour mixture.

6. Spread mixture evenly in prepared pan. Bake 45 minutes, or until lightly browned.

7. Let cool in pan on wire rack. While slightly warm, cut into bars.

MAKES 32

DATE-NUT BARS

| | |
|--|---|
| $\frac{1}{2}$ cup sifted all-purpose flour | 1 cup granulated sugar |
| 1 teaspoon baking powder | 1 pkg (8 oz) pitted dates, finely chopped |
| $\frac{1}{4}$ teaspoon salt | 1 cup coarsely chopped walnuts |
| 2 eggs | Confectioners' sugar |

1. Preheat oven to 350F. Lightly grease a 13-by-9-by-2-inch pan.

2. Sift flour with baking powder and salt; set aside.

3. In small bowl of electric mixer, at medium speed, beat eggs until light.

4. Gradually add granulated sugar, beating until smooth and fluffy.

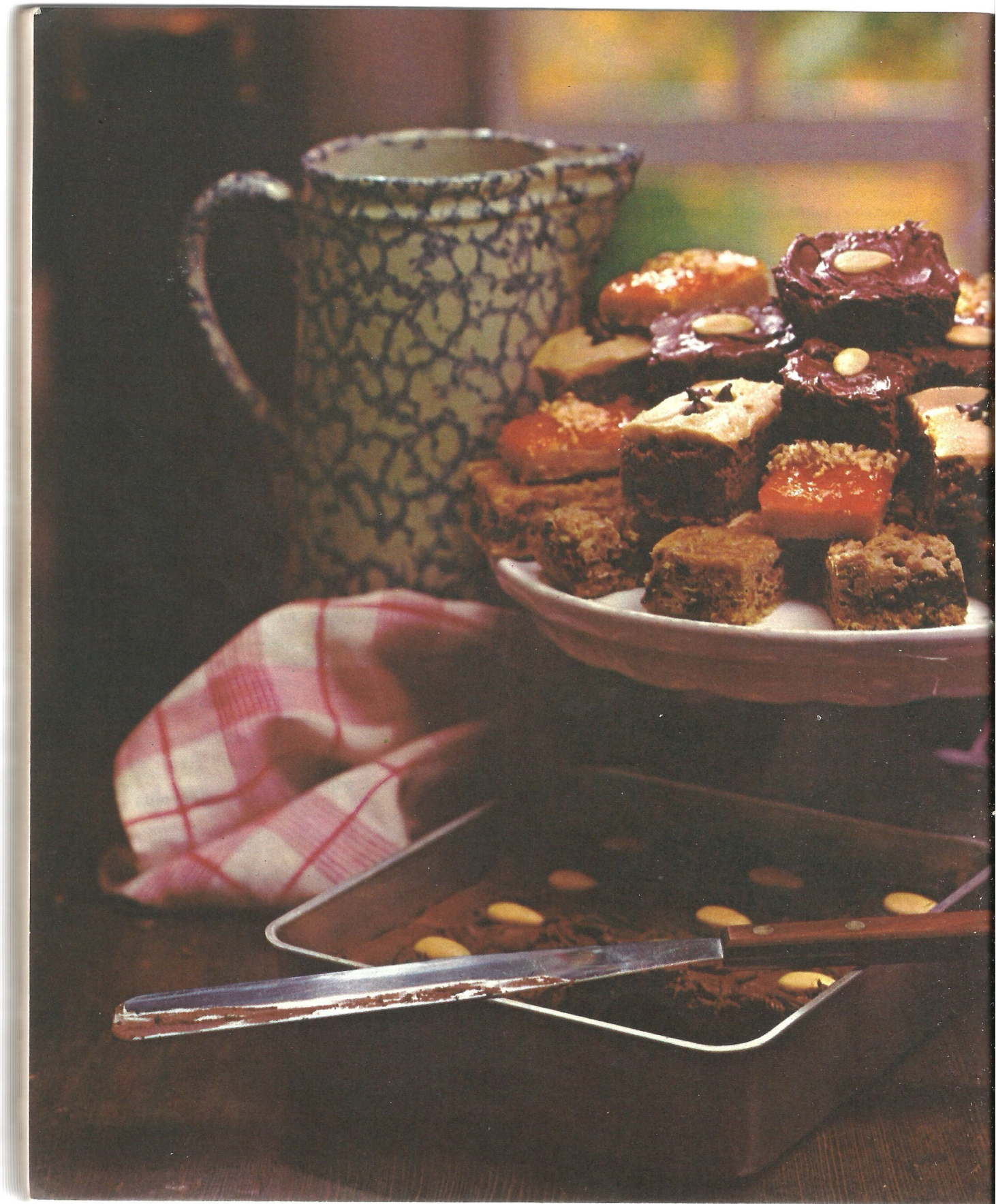
5. At low speed, beat in flour mixture until well combined.


6. Stir in dates and nuts; mix thoroughly. Spread evenly in prepared pan.

7. Bake 25 to 30 minutes, or until golden. Cool slightly.

8. With sharp knife, cut into bars while still warm. Let cool completely in pan before removing. To serve, roll in confectioners' sugar.

MAKES 30





Apricot Shortbread
Chocolate-Chip Butterscotch Bars
Frosted Chocolate-Almond Brownies
Oatmeal Fudge Bars
California Raisin Bars

FROSTED CHOCOLATE-ALMOND BROWNIES

| | |
|--|---------------------------------------|
| 2 squares unsweetened chocolate | 1 cup granulated sugar |
| $\frac{3}{4}$ cup sifted all-purpose flour | 2 eggs, unbeaten |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{2}$ teaspoon almond extract |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup chopped almonds |
| $\frac{1}{2}$ cup soft shortening | Chocolate Frosting, page 46 |
| | Blanched almonds |

1. Preheat oven to 350F. Lightly grease an 8-by-8-by-2-inch baking pan. Then melt the unsweetened chocolate, in top of a double boiler, over hot, not boiling, water.

2. Sift flour with baking powder and salt. In medium bowl, using a wooden spoon, beat the shortening with the sugar until light. Beat in eggs, one at a time, then the almond extract and the melted chocolate.

3. Stir in flour mixture and chopped almonds. Turn into prepared pan. Bake 25 to 30 minutes, or until the surface is firm to the touch. Cool right in the pan on wire rack.

4. Frost; top with blanched almonds.

MAKES 15

CHOCOLATE-CHIP-BUTTERSCOTCH BARS

| | |
|--|--|
| $\frac{3}{4}$ cup sifted all-purpose flour | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ teaspoon baking powder | 1 pkg (6 oz) semisweet chocolate pieces |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup chopped nuts |
| $\frac{1}{2}$ cup butter or margarine | Butterscotch Frosting, page 46 |
| 1 cup dark-brown sugar, firmly packed | $\frac{1}{2}$ cup semisweet chocolate pieces |
| 2 eggs | |

1. Preheat oven to 350F. Grease an 8-by-8-by-2-inch baking pan.

2. Sift flour with baking powder and salt. Set aside.

3. Melt butter in small saucepan. Add sugar; stir, over low heat, until sugar is melted.

4. Turn into medium bowl; add eggs, one at a time, beating well after each addition. Add vanilla.

5. Stir in flour mixture, 1 package chocolate, and the nuts, mixing well.

6. Turn into prepared pan. Bake 30 minutes.

7. Let cool completely in pan on wire rack. Frost with Butterscotch Frosting; garnish with chocolate pieces. Cut into bars.

MAKES 20



CHOCOLATE FROSTING

- | | |
|--|--|
| 1 square unsweetened chocolate | 1 cup sifted confectioners' sugar |
| 2 tablespoons soft butter or margarine | $\frac{1}{2}$ teaspoon vanilla extract |
| 2 tablespoons light cream | |

1. Melt chocolate over hot, not boiling, water; let cool.
2. In small bowl, combine butter, cream, and sugar; beat until smooth.
3. Stir in cooled chocolate and the vanilla blending well. Use to frost tops of Chocolate-Almond Brownies, page 45.

MAKES $\frac{3}{4}$ CUP

BUTTERSCOTCH FROSTING

- | | |
|--|--|
| $\frac{1}{3}$ cup soft butter or margarine | 1 tablespoon light cream |
| $\frac{1}{2}$ cup light-brown sugar, firmly packed | $\frac{1}{4}$ teaspoon vanilla extract |

1. In medium bowl, with portable electric mixer at high speed, beat butter until light. Gradually beat in sugar; beat until fluffy.
2. At low speed, beat in cream and vanilla. Use to spread over Chocolate-Chip-Butterscotch Bars, page 45. (If frosting seems too soft to spread, refrigerate 10 minutes before using.)

MAKES 1 CUP



BROWN-SUGAR BROWNIES

- | | |
|---|--|
| 1 $\frac{1}{2}$ cups sifted all-purpose flour | 1 cup light-brown sugar, firmly packed |
| 1 teaspoon baking powder | 1 egg |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ cup soft butter or margarine | $\frac{1}{2}$ cup coarsely chopped walnuts |

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1 $\frac{3}{4}$ -inch pan.
2. Sift flour with baking powder and salt; set aside.
3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, egg, and vanilla until smooth.

4. Stir in flour mixture and nuts until well blended. Spread evenly in prepared pan.

5. Bake 25 to 30 minutes, or until surface springs back when gently pressed with fingertip. Cool slightly.

6. With sharp knife, cut into bars while still warm.

MAKES 20

CHOCOLATE BROWN-SUGAR BROWNIES: Stir 1 package (6 oz) semisweet-chocolate pieces into batter along with nuts. Bake in lightly greased 13-by-9-by-2-inch pan 30 minutes. Cool slightly. Cut into bars while still warm.

MAKES 2 DOZEN

QUICK BUTTERSCOTCH BROWNIES

- | | |
|--|---|
| $\frac{1}{2}$ cup sifted all-purpose flour | $\frac{1}{3}$ cup butter or margarine, melted |
| $\frac{1}{4}$ cup sugar | $\frac{1}{2}$ teaspoon vanilla extract |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{2}$ cup chopped walnuts |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup semisweet-chocolate pieces |
| 2 eggs | |
| 2 pkg (4-oz size) butterscotch-pudding and pie-filling mix | |

1. Preheat oven to 325F. Lightly grease a 9-by-9-by-1 $\frac{3}{4}$ -inch pan.

2. Sift flour with sugar, baking powder, and salt; set aside.

3. In large bowl, with rotary beater, beat eggs until very thick. Add flour mixture and rest of ingredients; stir to mix well.

4. Turn into prepared pan; bake 35 to 40 minutes, or until cake tester inserted in center comes out clean.

5. Let cool slightly in pan, placed on wire rack. Cut into bars.

MAKES 2 DOZEN

CHOCOLATE BROWNIES

- | | |
|--|--|
| 2 squares unsweetened chocolate | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup butter or margarine | 1 cup sugar |
| $\frac{3}{4}$ cup sifted all-purpose flour | 2 eggs |
| $\frac{1}{2}$ teaspoon baking powder | 1 teaspoon vanilla extract |
| | 1 cup coarsely chopped walnuts or pecans |

1. Preheat oven to 350F. Lightly grease an 8-by-8-by-2-inch pan.

2. Melt chocolate with butter over hot, not boiling, water. Cool.

3. Sift flour with baking powder and salt; set aside.

4. In a large bowl, with wooden spoon, or portable electric mixer at medium speed, beat sugar and eggs until light.

5. Beat in chocolate mixture and vanilla.

6. Stir in flour mixture and nuts until well combined.

7. Spread evenly in prepared pan. Bake 25 to 30 minutes, or just until surface is firm to the touch.

8. Cool 10 minutes. With sharp knife, cut into 16 squares.

MAKES 16

ROCKY-ROAD BROWNIES: Spread batter in lightly greased 13-by-9-by-2-inch pan. Bake 20 minutes. Cover immediately with 1 package (6½ oz) miniature marshmallows. Let stand. Meanwhile, melt 1 package (6 oz) semisweet-chocolate pieces over hot, not boiling, water. Spoon over marshmallows, spreading to cover. Cool completely in pan. Refrigerate just until chocolate is set—about 1 hour. Cut into bars.

MAKES 30

MINCEMEAT BROWNIES

1 cup sifted all-purpose flour

1½ teaspoons baking powder

¼ teaspoon salt

¼ cup soft butter or margarine

1 cup light-brown sugar, firmly packed

1 egg

1 teaspoon vanilla extract

½ cup drained prepared mincemeat

½ cup coarsely chopped walnuts
Confectioners' sugar

1. Preheat oven to 375F. Lightly grease an 8-by-8-by-2-inch pan.

2. Sift flour with baking powder and salt; set aside.

3. In large bowl, with wooden spoon or portable electric mixer at medium speed, beat butter, brown sugar, egg, and vanilla until light and fluffy.

4. Stir in mincemeat. Add flour mixture, stirring until well combined. Stir in nuts.

5. Spread evenly in prepared pan; bake 25 to 30 minutes, or until surface springs back when gently pressed with fingertip. Cool slightly.

6. Cut into squares while still warm. Sprinkle lightly with confectioners' sugar.

MAKES 16

MARbled BROWNIES

1 cup sifted all-purpose flour

¼ teaspoon baking powder

¼ teaspoon salt

½ cup soft butter or margarine

1½ cups sugar

2 eggs

1 teaspoon vanilla extract

1 cup coarsely chopped walnuts or pecans

2 envelopes (1-oz size) no-melt unsweetened chocolate

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1¼-inch pan.

2. Sift flour with baking powder and salt; set aside.

3. In large bowl, with portable electric mixer, at medium speed, beat butter, sugar, eggs, and vanilla until light.

4. Stir in flour mixture and nuts until well combined.

5. Divide batter in half. Stir chocolate into one half, mixing well.

6. Spoon plain and chocolate batters, alternately, into prepared pan. To marble: With spatula or knife, cut through batter to form a "Z."

7. Bake 25 to 30 minutes. Cool 10 minutes.

8. With sharp knife, cut into squares. Cool completely in pan.

MAKES 16

PEANUT BROWNIES

2 squares unsweetened chocolate

½ cup shortening

1 cup sugar

2 eggs

½ teaspoon vanilla extract

½ cup sifted all-purpose flour

¼ teaspoon baking powder

¾ cup coarsely chopped salted peanuts

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1¼-inch pan.

2. In top of double boiler, melt chocolate and shortening over hot, not boiling, water. Remove from hot water.

3. With wooden spoon, beat in sugar, eggs, and vanilla, mixing well.

4. Sift flour with baking powder into chocolate mixture; stir to mix well. Stir in peanuts.

5. Turn mixture into prepared pan; bake 30 minutes.

6. Let cool in pan on wire rack. Cut into squares.

MAKES 16

CHINESE CHEWS

| | |
|--|------------------------------------|
| $\frac{3}{4}$ cup sifted all-purpose flour | $\frac{3}{4}$ cup sugar |
| $\frac{1}{2}$ teaspoon baking powder | 1 pkg (8 oz) pitted dates, chopped |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup chopped nuts |
| 2 eggs | 1 teaspoon grated lemon peel |

1. Preheat oven to 325F. Lightly grease a 9-by-9-by-1 $\frac{1}{4}$ -inch baking pan.

2. Sift flour with baking powder and salt.

3. In medium bowl, with rotary beater or portable electric mixer, beat eggs with sugar until thick and light.

4. Stir in flour mixture, dates, nuts, and lemon peel until well combined.

5. Turn into prepared pan. Bake 30 minutes, or until lightly browned and top is firm.

6. Let cool completely in pan. Cut into bars.

MAKES 2 DOZEN

COCONUT-CHOCOLATE-CHIP SQUARES

| | |
|---|---|
| 3 $\frac{1}{2}$ cups sifted all-purpose flour | 1 teaspoon almond extract |
| 1 teaspoon baking soda | 1 cup light-brown sugar, firmly packed |
| $\frac{1}{2}$ teaspoon salt | 1 cup granulated sugar |
| $\frac{1}{2}$ teaspoon cinnamon | 1 egg |
| $\frac{1}{4}$ teaspoon nutmeg | 1 $\frac{1}{2}$ cups semisweet-chocolate pieces |
| $\frac{3}{8}$ cup butter or margarine | $\frac{1}{2}$ cup flaked coconut |
| 2 teaspoons vanilla extract | $\frac{1}{2}$ cup yogurt or dairy sour cream |

1. Line a 15 $\frac{1}{2}$ -by-10 $\frac{1}{2}$ -by-1-inch jelly-roll pan with waxed paper. Sift together flour, baking soda, salt, cinnamon, and nutmeg; set aside.

2. In large bowl of electric mixer, at low speed, cream butter with extracts until fluffy. Gradually beat in sugars. Add egg; mix well.

3. Stir in chocolate and coconut.

4. Stir in flour mixture alternately with yogurt, beginning and ending with flour mixture.

5. Spread in prepared pan; refrigerate overnight.

6. Next day, preheat oven to 400F.

7. Invert pan; remove mixture, and peel off paper. Cut, with sharp knife, into 48 squares, each 1 $\frac{1}{4}$ by 1 $\frac{1}{4}$ inches.

8. Place, 2 inches apart, on ungreased cookie sheet. Bake 13 minutes, or until deep golden-brown.

MAKES 4 DOZEN

CHOCOLATE-BUTTERSCOTCH PICNIC BARS

| | |
|--|---|
| 2 cups sifted all-purpose flour | 1 cup sugar |
| 1 teaspoon baking soda | 2 eggs |
| 1 teaspoon salt | $\frac{1}{2}$ cup chopped walnuts |
| 2 teaspoons cinnamon | 1 pkg (6 oz) semisweet-chocolate pieces |
| $\frac{3}{4}$ cup butter, margarine, or shortening | 1 pkg (6 oz) butterscotch pieces |

1. Preheat oven to 350F. Lightly grease an 11 $\frac{1}{2}$ -by-7 $\frac{1}{2}$ -by-2-inch disposable foil pan, or 13-by-9-by-2-inch pan.

2. Sift flour with baking soda, salt, and cinnamon; set aside.

3. In large bowl of electric mixer, at medium speed, cream butter with sugar until light and fluffy. Beat in eggs.

4. At low speed, beat in flour mixture just until combined. Stir in nuts. Divide dough in half. Stir chocolate into one half and butterscotch into other.

5. Spread chocolate mixture in half of prepared pan and butterscotch mixture in other half; bake 30 minutes.

6. Let cool, in pan, on wire rack. Cut into bars.

MAKES 64

DUTCH NUT STRIPS

| | |
|--|--|
| 1 cup sifted all-purpose flour | $\frac{1}{2}$ cup light-brown sugar, firmly packed |
| $\frac{1}{8}$ teaspoon salt | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ cup soft butter or margarine | $\frac{1}{2}$ cup finely chopped walnuts or pecans |

1. Preheat oven to 375F. Sift flour with salt; set aside.

2. In large bowl, using wooden spoon, beat butter, brown sugar, and vanilla until smooth and fluffy.

3. Add flour mixture, mixing until well combined. Stir in nuts.

4. With palms of hands, pat dough evenly onto an ungreased cookie sheet to form a rectangle 10 inches wide and 15 inches long.

5. Bake 10 to 12 minutes, or until golden-brown.

6. Immediately cut hot cookies, with sharp knife, into strips 1 inch wide and 2 $\frac{1}{2}$ inches long.

7. Remove to wire rack; cool completely.

MAKES 5 DOZEN

CRISPY CHOCOLATE STICKS

Cookie Layer

- | | |
|--------------------------------|---|
| 1 square unsweetened chocolate | 1 cup sifted confectioners' sugar |
| ¼ cup butter or margarine | 1 tablespoon heavy cream or evaporated milk |
| 1 egg | ¼ teaspoon vanilla extract |
| ½ cup granulated sugar | |
| ¼ cup sifted all-purpose flour | Glaze |
| ¼ cup chopped pecans | 1 square unsweetened chocolate |

Filling

- | | |
|--|----------------------------------|
| 2 tablespoons soft butter or margarine | 1 tablespoon butter or margarine |
|--|----------------------------------|

1. Preheat oven to 350F. Grease an 8-by-8-by-2-inch pan.
2. Make Cookie Layer: Melt chocolate and butter together over hot water. Cool slightly.
3. In medium bowl, beat egg until frothy. Stir in chocolate mixture and sugar. Add flour and pecans, stirring until well blended.
4. Turn into prepared pan; bake 20 minutes. Cool thoroughly on wire rack.
5. Make Filling: In small bowl, blend all ingredients. Spread over cookie layer. Chill at least 10 minutes.
6. Make Glaze: Melt chocolate and butter together over hot water. Pour over filling, tilting pan so glaze will flow evenly. Refrigerate 15 minutes, to harden glaze.
7. With sharp knife, cut into sticks.

MAKES 18

DREAM BARS

Cookie Crust

- | | |
|--|---------------------------------|
| ½ cup soft butter or margarine | 1 teaspoon vanilla extract |
| ½ cup light-brown sugar, firmly packed | 3 tablespoons all-purpose flour |
| 1 cup sifted all-purpose flour | ¼ teaspoon salt |
| | 1 teaspoon baking powder |

Filling

- | | |
|--|--|
| 2 eggs | 1 can (3½ oz) flaked coconut |
| 1 cup light-brown sugar, firmly packed | 1 cup coarsely chopped walnuts or pecans |

1. Preheat oven to 350F.
2. Make Cookie Crust: In small bowl, cream butter and sugar, with wooden spoon, until smooth.
3. With hands, work in flour until mixture is smooth.

4. Pat into bottom of a 13-by-9-by-2-inch ungreased pan. Bake 10 minutes, or until golden. Cool on wire rack.

5. Meanwhile, make Filling: In small bowl of electric mixer, at medium speed, beat eggs until light.

6. Gradually beat in sugar. Add vanilla, flour, salt, and baking powder, beating just until combined.

7. Stir in coconut and walnuts.

8. Spread evenly over cooled crust. Bake 25 minutes, or until golden and firm to the touch. Cool slightly.

9. With sharp knife, cut into bars.

MAKES 30

OATMEAL-FUDGE BARS

(Pictured on pages 44-45)

Oatmeal Layer

- | | |
|--|---|
| ½ cup soft shortening | ½ cup chopped walnuts |
| 1 cup light-brown sugar, firmly packed | |
| 1 egg | Fudge Layer |
| ½ teaspoon vanilla extract | 1 pkg (6 oz) semisweet chocolate pieces |
| ¾ cup sifted all-purpose flour | 1 tablespoon butter or margarine |
| ½ teaspoon baking soda | ½ cup sweetened condensed milk |
| ½ teaspoon salt | ¼ teaspoon salt |
| 2 cups quick-cooking oats | ½ cup chopped walnuts |
| | 1 teaspoon vanilla extract |

1. Make Oatmeal Layer: Grease a 9-by-9-by-1¼-inch baking pan.

2. In medium bowl, with wooden spoon, beat shortening with sugar until fluffy. Beat in egg and vanilla.

3. Sift flour with baking soda and salt into sugar mixture; mix well. Stir in oats and nuts.

4. Remove 1 cup mixture for topping. Press rest of mixture into bottom of prepared pan.

5. Make Fudge Layer: Preheat oven to 350F.

6. In small saucepan, combine chocolate pieces, butter, milk, and salt.

7. Cook, stirring, over low heat until chocolate and butter are melted.

8. Remove from heat; stir in nuts and vanilla.

9. Spread chocolate mixture over oatmeal layer. Sprinkle top with reserved oat mixture.

10. Bake 25 minutes, or until surface is lightly browned.

11. Let cool completely in pan on wire rack. Cut into bars.

MAKES 2 DOZEN

APRICOT-OATMEAL BARS

| | |
|--|--|
| 1 cup dried apricots | 1 cup light-brown sugar, firmly packed |
| Cookie Crust | 1 teaspoon vanilla extract |
| ½ cup soft butter or margarine | ¼ teaspoon baking powder |
| ½ cup light-brown sugar, firmly packed | ½ cup roasted diced almonds |
| 2 cups raw quick-cooking oats | 1 cup raw quick-cooking oats |
| Filling | 1 tablespoon flour |
| 2 eggs | |

1. In small saucepan, combine apricots with just enough water to cover. Cook, covered, 30 minutes, or until tender. Drain apricots well. Chop finely; set aside.

2. Preheat oven to 350F. Lightly grease an 8-by-8-by-2-inch pan.

3. Make Cookie Crust: In large bowl, using portable electric mixer or wooden spoon, beat butter with sugar until light and fluffy. With rubber scraper, fold oats into sugar mixture.

4. Using hands, spread mixture evenly over bottom of prepared pan. Bake 15 minutes. Let cool.

5. Make Filling: In large bowl of electric mixer, at high speed, beat eggs until light. Beat in sugar, vanilla, and baking powder.

6. With rubber scraper, fold in apricots, almonds, 1 cup oats, and the flour, combining well. Turn onto cooled crust.

7. Bake 30 to 35 minutes, or until the top is golden and firm to the touch.

8. Let cool completely in pan on wire rack.

9. Then cut into 2½-by-1-inch bars.

MAKES 2 DOZEN

SCOTCH OATMEAL SHORTBREAD

| | |
|--------------------------------|----------------------------|
| 3 cups raw quick-cooking oats | ½ teaspoon salt |
| ⅔ cup sugar | ¾ cup butter or margarine |
| ½ cup sifted all-purpose flour | 1 teaspoon vanilla extract |

1. Preheat oven to 350F. Lightly grease a 13-by-9-by-2-inch pan.

2. In large bowl, combine oats, sugar, flour, and salt.

3. With pastry blender or 2 knives, cut in butter until mixture resembles coarse corn meal. Stir in vanilla; mix well.

4. With hands, press mixture evenly into prepared pan.

5. Bake 25 to 30 minutes, or until golden. Cool slightly.

6. Cut into bars while still warm. Let cool completely in pan before removing.

MAKES 32

PINEAPPLE-GRAHAM BARS

| | |
|--|--|
| ¼ cup butter or margarine | ½ cup graham-cracker crumbs |
| ½ cup light-brown sugar, firmly packed | 1 can (8½ oz) crushed pineapple, drained |
| 1 egg | ½ cup chopped walnuts |
| ½ cup sifted all-purpose flour | |

1. Preheat oven to 350F. Lightly grease an 8-by-8-by-2-inch baking pan.

2. In medium bowl, with wooden spoon or portable electric mixer, beat butter with sugar until light and fluffy. Beat in egg.

3. Stir in flour, crumbs, pineapple, and walnuts. Turn into prepared pan.

4. Bake 30 to 35 minutes, or until browned and surface is firm.

5. Let cool completely in pan. Cut into bars.

MAKES 20

PINEAPPLE-COCONUT SQUARES

| | |
|--|--|
| ½ cup soft butter or margarine | 1 egg, well beaten |
| ¾ cup sugar | 1 tablespoon butter or margarine, melted |
| 1¼ cups sifted all-purpose flour | ½ teaspoon vanilla extract |
| 1 can (1 lb, 4 oz) crushed pineapple, well drained | 1 can (3½ oz) flaked coconut |

1. Preheat oven to 350F.

2. In small bowl of electric mixer, at medium speed, cream butter with ¼ cup sugar until light and fluffy. Gradually beat in flour, to form a soft dough.

3. Press dough evenly on bottom and ½ inch up sides of 9-by-9-by-1¼-inch ungreased pan.

4. Bake 15 minutes, or until golden-brown. Let cool.

5. Spread pineapple evenly over crust.

6. Add rest of sugar to egg; beat just until blended. Add melted butter, vanilla, coconut.

7. Spread mixture over pineapple; bake 20 minutes, or until top is golden-brown.

8. When cool, cut into 1½-inch squares.

MAKES 3 DOZEN

PINEAPPLE BARS

Cookie Crust

| | |
|--------------------------------|--|
| ½ cup soft butter or margarine | ¼ teaspoon salt |
| ¼ cup granulated sugar | 2 eggs |
| 1 cup sifted all-purpose flour | 1 cup light-brown sugar, firmly packed |
| | ½ teaspoon almond extract |

Filling

| | |
|--------------------------------|--|
| ½ cup sifted all-purpose flour | ½ cup coarsely chopped walnuts |
| ½ teaspoon baking powder | 1 cup drained canned crushed pineapple |
| | Confectioners' sugar |

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1¼-inch pan.

2. Make Cookie Crust: In small bowl, cream butter and sugar with wooden spoon until creamy. With hands, work in flour until mixture is smooth.

3. Pat into bottom of prepared pan. Bake 25 minutes, or only until golden. Cool on wire rack.

4. Meanwhile, make Filling: Sift flour with baking powder and salt; set aside.

5. In small bowl of electric mixer, at medium speed, beat eggs slightly. Gradually beat in brown sugar.

6. With spoon, blend in flour mixture just until combined. Fold in almond extract, walnuts, and pineapple.

7. Spread evenly over cooled crust. Bake 30 minutes, or until browned and firm to the touch. Cool on wire rack.

8. Cut into bars. Sprinkle lightly with confectioners' sugar.

MAKES 2 DOZEN

FILLED OATMEAL-DATE BARS

| | |
|--|--|
| Date Filling | ½ teaspoon baking soda |
| 2 pkg (8-oz size) pitted dates, cut up | ½ teaspoon salt |
| ½ cup granulated sugar | ¾ cup soft butter or margarine |
| ¼ cup lemon juice | 1 cup light-brown sugar, firmly packed |
| ½ cup coarsely chopped walnuts | 1½ cups raw quick-cooking oats |

Oatmeal Crust

1½ cups sifted all-purpose flour

1. Make Date Filling: In small saucepan, combine dates and sugar with 1 cup water. Over medium heat, cook, stirring constantly, until mixture is thickened—about 5 minutes.

Remove from heat. Stir in lemon juice and nuts; cool.

2. Meanwhile, preheat oven to 375F. Lightly grease a 13-by-9-by-2-inch pan.

3. Make Oatmeal Crust: Sift flour with baking soda and salt; set aside.

4. In medium bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter and sugar until light and fluffy. Add flour mixture and oats. With hands, mix until well combined.

5. Press half oatmeal mixture, evenly, into bottom of prepared pan. Spread with filling. Cover with remaining oatmeal mixture; press lightly with hands.

6. Bake 25 to 30 minutes, or until golden. Cool Slightly.

7. Cut into bars while still warm.

MAKES 32

FILLED OATMEAL-MINCEMEAT BARS: In small bowl, combine 2 cups prepared mincemeat, ½ cup coarsely chopped walnuts, and 1 tablespoon grated orange peel. Use instead of Date Filling.

HONEY-FRUIT BARS

| | |
|--|---|
| 2¼ cups sifted all-purpose flour | 1 teaspoon vanilla extract |
| ½ teaspoon baking soda | ½ cup honey |
| ¼ teaspoon salt | 1 cup seedless raisins |
| ½ cup soft butter or margarine | 1 jar (4 oz) diced candied orange or mixed peel |
| ½ cup light-brown sugar, firmly packed | 1 cup finely chopped walnuts |
| 2 eggs | Confectioners' sugar |

1. Preheat oven to 350F. Lightly grease a 13-by-9-by-2-inch pan. Sift flour with baking soda and salt; set aside.

2. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, brown sugar, eggs, vanilla, and honey until smooth and fluffy.

3. With wooden spoon, stir in flour mixture until well combined. Then stir in raisins, peel, and nuts, mixing well.

4. Spread evenly in prepared pan. Bake 25 to 30 minutes, or until cake tester inserted in center comes out clean.

5. Remove to wire rack; cool partially. With sharp knife, cut into bars while still warm. Let cool completely in pan before removing. To serve, sprinkle with confectioners' sugar.

MAKES 3 DOZEN

CALIFORNIA RAISIN BARS

(Pictured on pages 44-45)

| | |
|---|--------------------------------------|
| 1 medium orange, halved | 2½ cups sifted all- purpose flour |
| 1 cup dark raisins | 3 teaspoons baking powder |
| ½ cup chopped walnuts | 1 teaspoon salt |
| ⅔ cup soft butter or margarine | 2 eggs, beaten |
| 1½ cups light-brown sugar, firmly packed | ½ cup milk |

1. Preheat oven to 375F. Squeeze juice from orange. Set juice aside.

2. Cut up orange. Put through coarse blade of food chopper with raisins and walnuts.

3. In large bowl, combine butter with sugar, mixing well. Stir in flour to make a crumbly mixture.

4. Remove 2 cups flour mixture; press into bottom of 13-by-9-by-2-inch baking pan.

5. Stir baking powder and salt into rest of flour mixture.

6. Combine eggs, milk, and orange juice; stir. Pour into flour mixture along with raisin mixture; mix well.

7. Pour over cookie layer in baking pan. Bake 30 to 35 minutes, or until golden-brown.

8. Let cool completely in pan on wire rack. Cut into bars.

MAKES 32

TOFFEE BARS

| | |
|---|---|
| Cookie Crust | ½ cup raw quick- cooking oats |
| ½ cup soft butter or margarine | Topping |
| ½ cup light-brown sugar, firmly packed | 3 squares semisweet chocolate |
| 1 egg yolk | 1 tablespoon butter or margarine |
| 1 teaspoon vanilla extract | ½ cup coarsely chopped walnuts or pecans |
| ½ cup sifted all-purpose flour | |

1. Preheat oven to 375F. Lightly grease a 13-by-9-by-2-inch pan.

2. Make Cookie Crust: In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat butter, sugar, egg yolk, and vanilla until smooth.

3. Add flour and oats; stir to combine well.

4. Press mixture evenly in bottom of prepared pan.

5. Bake 15 minutes, or until golden. Cool slightly.

6. Meanwhile, make Topping: Melt chocolate and butter over hot, not boiling, water.

7. Spread over warm cookie crust; sprinkle with nuts.

8. With sharp knife, cut into bars while still warm. Let cool completely in pan.

MAKES 2 DOZEN

DELICIOUS PRUNE BARS

| | |
|---|------------------------------------|
| Cookie Crust | 2 tablespoons cornstarch |
| ½ cup soft butter or margarine | ½ teaspoon salt |
| ½ cup light-brown sugar, firmly packed | 1 tablespoon grated orange peel |
| 1 cup sifted all-purpose flour | ¼ cup orange juice |
| Prune Filling | 1 cup coarsely chopped walnuts |
| 1¼ cups dried prunes (about 20) | 2 eggs |
| ½ cup light-brown sugar, firmly packed | 1 can (3½ oz) flaked coconut |

1. Preheat oven to 350F.

2. Make Cookie Crust: In small bowl of electric mixer, at medium speed, cream butter with sugar until light and fluffy.

3. At low speed, beat in flour. Mixture will be creamy.

4. Pat dough evenly into bottom of a 9-by-9-by-1¼-inch ungreased pan. Bake 10 to 12 minutes, or until light-golden. Let cool at least 15 minutes.

5. Meanwhile, make Prune Filling: In medium saucepan, over medium heat, cook prunes in just enough water to cover, 30 minutes. Drain, reserving 2 tablespoons liquid.

6. Remove pits; with scissors, cut prunes into quarters.

7. Combine prunes in saucepan with reserved liquid, sugar, cornstarch, salt, orange peel and juice; bring to boil. Reduce heat; simmer, stirring constantly, 2 to 3 minutes, or until thickened. Stir in walnuts. Spread over crust.

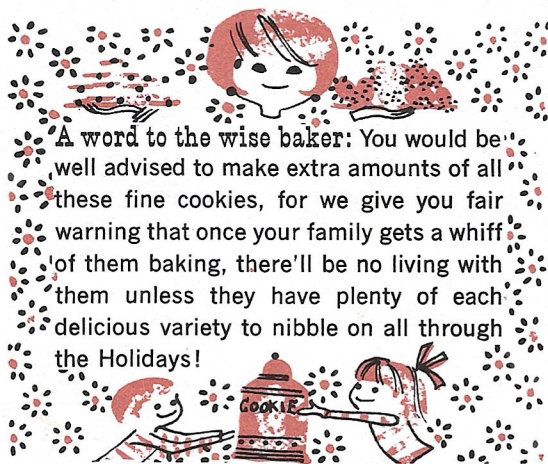
8. In small bowl, beat eggs just until frothy. Stir in coconut.

9. Spread evenly over prune mixture. Bake 25 minutes. Cool slightly.

10. With sharp knife, cut into bars.

MAKES 2 DOZEN

For another bar cookie recipe
see Gumdrops Bars, page 56.



CINNAMON STARS

$\frac{1}{2}$ cup egg white (2 egg whites)
 $1\frac{1}{4}$ cups granulated sugar
 $1\frac{1}{2}$ cups unblanched almonds, ground
 $1\frac{1}{2}$ tablespoons cinnamon
1 cup sifted confectioners' sugar

1. In small bowl of electric mixer, let egg whites warm to room temperature—about 1 hour.

2. With electric mixer at medium speed, beat egg whites until soft peaks form when beater is raised.

3. Add $1\frac{1}{4}$ cups granulated sugar to egg whites, 2 tablespoons at a time, beating after each addition. Continue to beat until mixture is very thick and glossy—about 10 minutes.

4. In medium bowl, combine almonds with cinnamon. Stir in egg-white mixture; mix to combine well.

5. Refrigerate dough, covered, overnight.

6. Lightly sprinkle wooden board or pastry cloth with flour and granulated sugar. Roll out dough, one half at a time, $\frac{1}{4}$ inch thick.

7. Using 3-inch cookie cutter, cut out cookies. Place, 1 inch apart, on lightly greased cookie sheets.

8. Let cookies stand, uncovered, at room temperature, 2 hours.

9. Meanwhile, preheat oven to 300F. In small bowl, combine confectioners' sugar with 2 tablespoons water; mix until glaze is smooth.

10. Bake cookies 20 minutes. Brush tops with glaze; bake 5 minutes longer. Remove to wire rack; cool.

MAKES ABOUT $2\frac{1}{2}$ DOZEN

MORAVIAN SPICE COOKIES

Cookie Dough
4 cups sifted all-purpose flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon allspice
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ cup light-brown sugar, firmly packed
 $\frac{1}{2}$ cup soft butter or margarine
1 cup light molasses
Frosting
 $\frac{1}{3}$ cup egg white
 $3\frac{3}{4}$ to 4 cups sifted confectioners' sugar

1. Make Cookie Dough: Sift flour with baking soda, salt, and spices; set aside.

2. In large bowl, with portable electric mixer at medium speed, beat brown sugar, butter, and molasses until well combined.

3. With wooden spoon, stir in flour mixture; then mix with hands until well combined. Form dough into a ball. Wrap in waxed paper or saran; refrigerate overnight.

4. Next day, preheat oven to 375F. Lightly grease cookie sheets.

5. Divide dough into 4 parts. Refrigerate until ready to roll out.

6. On lightly floured surface, roll out dough, one part at a time, $\frac{1}{8}$ -inch thick.

7. Using 5-inch gingerbread-man cutter, cut out 12 cookies. Use assorted smaller cutters to cut out rest of cookies.

8. Place cookies, 1 inch apart, on prepared cookie sheets. Bake 6 to 8 minutes, or until lightly browned. Remove to wire rack; cool.

9. Meanwhile, make Frosting: In medium bowl, with portable electric mixer at medium speed, beat egg whites with $3\frac{3}{4}$ cups sugar, to make a smooth, stiff frosting. If frosting seems too thin, beat in a little more sugar. Cover with damp cloth until ready to use.

10. To decorate cookies: Pipe frosting through number 4 small tip for writing, following outline of cookies. Decorate centers of cookies as desired.

MAKES 1 DOZEN GINGERBREAD MEN AND 7 TO 8 DOZEN SMALLER COOKIES



The elegant white American porcelain jar is filled with the heavenly Hazelnut Balls; Kris Kringles are in the dish; a tiny white porcelain Italian villa is really a box, crammed to the roof with both delicious kinds. (Recipes on page 56.)

HAZELNUT BALLS

| | |
|--|--------------------------------|
| 1 cup sifted all-purpose flour | 2 tablespoons granulated sugar |
| ½ cup soft butter or margarine | ¼ teaspoon salt |
| 1 cup finely chopped hazelnuts or pecans | 1 teaspoon vanilla extract |
| | Confectioners' sugar |

1. In a large bowl, combine all ingredients except confectioners' sugar. With hands, mix until thoroughly blended.

2. Refrigerate dough 30 minutes.

3. Meanwhile, preheat oven to 375F.

4. Form dough into 1¼-inch balls. Place, 1 inch apart, on ungreased cookie sheets; bake 15 to 20 minutes, or until set but not brown.

5. Let stand 1 minute. Remove to wire rack; cool partially.

6. Roll in confectioners' sugar while still warm; cool completely. Just before serving, reroll in sugar.

MAKES ABOUT 20

KRIS KRINGLES

| | |
|---------------------------------|---------------------------------------|
| ½ cup soft butter or margarine | 2 cups sifted all-purpose flour |
| ½ cup sugar | 1 egg white |
| 3 hard-cooked egg yolks, sieved | Topping |
| 1 raw egg yolk | ½ cup finely chopped blanched almonds |
| ¼ to ½ teaspoon ground cardamom | 2 tablespoons sugar |
| 1 tablespoon grated lemon peel | |

1. Preheat oven to 375F. Lightly grease cookie sheets.

2. In medium bowl, with wooden spoon, beat butter, sugar, egg yolks, cardamom, and lemon peel until well combined.

3. Stir in flour; mix with hands to blend thoroughly. Dough will be stiff.

4. Divide dough into 2 parts. On lightly floured surface roll out each part into a 7-by-6-inch rectangle.

5. Cut each rectangle in half lengthwise; then cut crosswise into 12 strips. You will have 48 strips.

6. With palms of hands, roll each strip 4 inches long. Form each into a ring; pinch ends together, to seal.

7. Place on prepared cookie sheets, 1 inch apart. Brush with egg white beaten with 1 tablespoon water.

8. Make Topping: Combine almonds with sugar. Sprinkle over tops of cookies.

9. Bake cookies 10 to 12 minutes, or until golden-brown. Remove to wire rack; cool.

MAKES 4 DOZEN

GUMDROP BARS

| | |
|--|--|
| 1½ cups sifted all-purpose flour | 2 teaspoons vanilla extract |
| 1 teaspoon baking powder | ¼ cup evaporated milk, undiluted |
| ½ teaspoon salt | 1 cup small, soft gumdrops,* cut into small pieces |
| 1 teaspoon cinnamon | ½ cup coarsely chopped walnuts |
| ⅓ cup soft shortening | Confectioners' sugar |
| 1 cup light-brown sugar, firmly packed | |
| 1 egg | |

1. Preheat oven to 350F. Lightly grease a 9-by-9-by-1¼-inch pan.

2. Sift flour with baking powder, salt, and cinnamon; set aside.

3. In large bowl, with wooden spoon, or portable electric mixer at medium speed, beat shortening, brown sugar, egg, and vanilla until fluffy.

4. Beat in half the flour mixture along with evaporated milk until smooth. Stir in remaining flour mixture until well combined.

5. Add gumdrops and walnuts, mixing well.

6. Spread evenly in prepared pan. Bake 25 to 30 minutes, or until cake tester inserted in center comes out clean.

7. Remove to wire rack; cool partially. Cut into bars while still warm. Sprinkle with confectioners' sugar.

MAKES 20

*Use any flavor except licorice.

FINNISH LOGS

| | |
|---------------------------------|---|
| ¾ cup soft butter or margarine | 1 egg, slightly beaten |
| ½ cup sugar | Topping |
| 1 teaspoon almond extract | ¼ cup finely chopped unblanched almonds |
| 2 cups sifted all-purpose flour | 1½ teaspoons sugar |

1. Preheat oven to 350F. Lightly grease cookie sheets.

2. In large bowl, with wooden spoon, beat butter, sugar, and almond extract until light and fluffy.

3. Stir in flour; then mix with hands, to make a smooth dough.

4. Turn out onto lightly floured surface. With hands, shape into a roll 6 inches long. With sharp knife, cut crosswise into 6 parts.

5. Shape each part into a roll 12 inches long and $\frac{3}{4}$ inch in diameter. Cut each roll crosswise into 6 (2-inch) pieces, to resemble logs.

6. Place, 1 inch apart, on prepared cookie sheets. Brush tops lightly with egg.

7. Make Topping: Combine almonds and sugar; sprinkle over logs.

8. Bake 15 to 20 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES 3 DOZEN

HOLIDAY FRUIT DROPS

| | |
|---|--|
| 2 squares unsweetened chocolate | 2 tablespoons brandy (optional) |
| $1\frac{1}{2}$ cups sifted all-purpose flour | $\frac{1}{2}$ cup soft butter or margarine |
| $\frac{1}{4}$ teaspoon salt | 1 cup light-brown sugar, firmly packed |
| $\frac{1}{4}$ teaspoon baking soda | 1 egg |
| 1 pkg (8 oz) pitted dates, coarsely chopped | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ lb cubed mixed candied fruit, chopped | $\frac{1}{2}$ cup buttermilk |
| 1 cup coarsely chopped walnuts | Halved candied cherries or walnuts |

1. Melt chocolate over hot, not boiling, water; let cool. Sift flour with salt and baking soda; set aside.

2. Lightly toss dates with candied fruit, chopped walnuts, and brandy; set aside.

3. In large bowl, with portable electric mixer at medium speed, or wooden spoon, beat butter, brown sugar, egg, and vanilla until smooth and fluffy. Add chocolate, beating until combined.

4. With wooden spoon, stir in buttermilk, then flour mixture, blending well. Stir in fruit-nut mixture.

5. Refrigerate dough, covered, 1 hour.

6. Meanwhile, preheat oven to 375F. Lightly grease cookie sheets.

7. Drop dough by rounded teaspoonfuls, 2 inches apart, onto prepared cookie sheets. Gently press a cherry or walnut half into center of each.

8. Bake cookies 10 to 12 minutes, or until lightly browned. Remove to wire rack; cool completely.

MAKES 6 DOZEN

CHRISTMAS BONBONS

1. Prepare and refrigerate dough as directed for Holiday Fruit Drops, above. With lightly buttered fingers, shape dough into balls, using $\frac{1}{2}$ teaspoon dough for each. Place, 1 inch apart, on greased cookie sheets.

2. Bake at 375F for 6 to 8 minutes. Remove to wire rack; let cool.

3. To make frosting: Combine 2 cups sifted confectioners' sugar with 3 tablespoons light cream and $\frac{1}{4}$ teaspoon almond or vanilla extract; mix until smooth. Frost tops of warm cookies. Dip in miniature nonpareils. Cool.

MAKES 12 DOZEN

SPRITZ COOKIES

| | |
|--|--|
| 2 cups sifted all-purpose flour | 1 teaspoon vanilla extract, or $\frac{1}{2}$ teaspoon almond extract |
| $\frac{1}{4}$ teaspoon salt | |
| $\frac{3}{4}$ cup soft butter or margarine | Cinnamon candies, angelica, miniature nonpareils |
| $\frac{1}{2}$ cup sugar | |
| 1 egg yolk | |

1. Refrigerate ungreased cookie sheets until ready to use.

2. Preheat oven to 375F. Sift flour with salt; set aside.

3. In large bowl, using portable electric mixer at medium speed, or wooden spoon, beat butter, sugar, egg yolk, and vanilla until smooth and fluffy.

4. Add flour mixture, stirring with wooden spoon until smooth and well combined. Fill cookie press with dough. Then make one or all of the following shapes.

5. Wreaths: Use star disk. Force dough onto cold cookie sheet in a 12-inch strip; cut strip into 3 parts. Form each part into a circle. Decorate with cinnamon candies and angelica.

6. Christmas Trees: Use Christmas-tree disk. For each, stand press upright on cold cookie sheet; force out dough, to form tree. Reverse handle of press slightly to cut off dough. Sprinkle the trees with nonpareils. The cookies should be $1\frac{1}{2}$ inches apart.

7. Rosettes: Use a rosette disk. For each, stand press upright on cold cookie sheet; force out dough, to form a rosette. Reverse handle of press slightly to cut off dough. Cookies should be $1\frac{1}{2}$ inches apart.

8. Bake cookies 8 to 10 minutes, or until light-golden. Remove to wire rack; cool.

MAKES ABOUT 4 DOZEN IN ALL

A reproduction yellow Creil urn is crammed with crunchy-crisp Springerle, like those on the plate; while the small box contains Christmas Bonbons (the recipe is on page 57), plump and beguiling.



SPRINGERLE

- | | |
|---------------------------------|-------------------------------|
| 4 cups sifted all-purpose flour | 2 cups granulated sugar |
| 1 teaspoon baking powder | 2 teaspoons grated lemon peel |
| ½ teaspoon salt | 2 tablespoons anise seed |
| 4 eggs | Confectioners' sugar |

1. Sift flour with baking powder and salt, twice; set aside.
2. In large bowl of electric mixer, at high speed, beat eggs until thick and lemon-colored—about 5 minutes.
3. At medium speed, gradually beat in granulated sugar, 2 tablespoons at a time, beating after each addition. Continue to beat until mixture is thick and smooth—about 10 minutes—occasionally cleaning side of bowl with rubber scraper.
4. Add flour mixture and lemon peel to egg mixture; with a wooden spoon, mix well, until it is smooth.
5. Refrigerate dough, covered, overnight. Also, refrigerate Springerle rolling pin.
6. Lightly grease 2 large cookie sheets; sprinkle each with 1 tablespoon anise seed.
7. Divide dough into 3 parts; refrigerate until ready to roll out.
8. Sprinkle pastry cloth or wooden board lightly with confectioners' sugar. Roll over dough, one part at a time, on pastry cloth, coating lightly with sugar.
9. With regular rolling pin, roll out dough, one part at a time, to a rectangle 8 inches long and 5½-inches wide.
10. Remove Springerle pin from refrigerator; coat surface lightly with confectioners' sugar. Starting from long side, slowly roll pin once, firmly and evenly, over surface of dough, to make designs. (If dough sticks to pin, peel off with spatula.)
11. With sharp, floured knife, carefully cut along lines in dough, to make individual cookies.
12. With wide spatula, transfer to prepared cookie sheets. Let stand, uncovered, at room temperature, overnight.

13. Next day, preheat oven to 325F. Bake cookies 15 minutes, or just until light-golden. Remove to wire rack; cool completely.

14. Store in tightly covered container 2 to 3 weeks before using.

MAKES ABOUT 4½ DOZEN

BROWN-SUGAR SHORTBREAD

- | | |
|--|----------------------------------|
| 1 cup soft butter or margarine | 2½ cups sifted all-purpose flour |
| ½ cup light-brown sugar, firmly packed | |

1. In large bowl, with portable electric mixer at medium speed, or wooden spoon, beat butter with sugar until light and fluffy.
 2. With wooden spoon, stir in flour until smooth and well combined. Dough will be stiff.
 3. Refrigerate dough, covered, several hours.
 4. Preheat oven to 300F.
 5. Divide dough into 2 parts; refrigerate until ready to roll out.
 6. On lightly floured surface, roll out dough, one part at a time, ⅓-inch thick.
 7. Using 1½- or 2-inch fancy cookie cutters, cut out cookies. Place, 1 inch apart, on ungreased cookie sheets.
 8. Bake cookies 25 minutes, or until light-golden. Remove to wire rack; cool.
- MAKES ABOUT 5 DOZEN
- SHORTBREAD STARS:** Make dough as above, substituting granulated sugar for light-brown sugar. Use 1½- or 2-inch star-shape cutters to cut out cookies. Bake as directed.

The giant pinecone on page 60 is really a jar that will serve many a purpose once the Gumdrops and Finnish Logs, like those in the basket, are devoured. (Recipes on pages 56 and 57.)

Happy the individual who gets the towering glass jar on page 61 filled with Holiday Fruit Drops and Spritz Cookies (both recipes are on page 57), and Brown-Sugar Shortbread cookies, above. The thoughtful giver might even attach a copy of the recipe.

CHOCOLATE RIBBONS

| | |
|---|--|
| 1 pkg (3 oz) soft cream cheese | 2½ cups sifted all-purpose flour |
| 1 cup soft butter or margarine | Glaze |
| 1 cup sugar | 3 squares semisweet chocolate |
| 1 egg yolk | 2 tablespoons butter or margarine |
| 1 teaspoon vanilla | Chocolate or multicolored miniature nonpareils |
| 2 envelopes (1-oz size) no-melt unsweetened chocolate | |

1. Preheat oven to 350F. Refrigerate ungreased cookie sheets until ready to use.

2. In a large bowl, with wooden spoon or portable electric mixer at medium speed, beat cheese, butter, sugar, egg yolk, and vanilla until smooth and fluffy.

3. Add the chocolate; beat until well combined.

4. With wooden spoon, stir in flour, mixing until well blended.

5. Fill cookie press with dough. Force dough through ribbon disk, in 2-inch strips, onto cold cookie sheets. Use sharp paring knife to cut dough after each strip is formed. Strips should be 1½ inches apart.

6. Bake cookies 8 to 10 minutes, or just until set but not browned. Remove to wire rack; cool.

7. Meanwhile, make Glaze: Melt chocolate and butter over hot, not boiling, water. Mix well; cool.

8. Dip one end of each cookie in glaze; then dip in nonpareils. Return to wire rack, to let glaze set.

MAKES 12 DOZEN

CHOCOLATE COOKIES DE LUXE

| | |
|---|----------------------------|
| 1 recipe Chocolate-Ribbon-Cookie dough, above | ½ teaspoon vanilla extract |
| 2 cups sifted confectioners' sugar | 1½ to 2 tablespoons milk |

1. Preheat oven to 350F. Refrigerate ungreased cookie sheets until ready to use.

2. Prepare cookie dough as recipe directs.

3. Fill cookie press with dough; use a rosette disk. For each cookie, stand press upright on cold cookie sheet; force out dough to form a circle. Reverse handle of press slightly to cut off dough. Cookies should be 1½-inches apart.

4. Bake cookies 10 to 12 minutes, or until set but not browned. Remove to wire rack; cool.

5. Meanwhile, make Frosting: In small bowl, combine sugar, vanilla, and 1½ tablespoons milk, mixing well. (If frosting seems too thick, gradually add rest of milk.)

6. Fill center of each cookie with about ½ teaspoon frosting.

MAKES 7 DOZEN

CHINESE ALMOND CAKES

| | |
|----------------------------------|---------------------------------|
| 2½ cups sifted all-purpose flour | 1 egg |
| ¾ cup sugar | 1 teaspoon almond extract |
| ¼ teaspoon salt | About 36 whole blanched almonds |
| 1 teaspoon baking powder | 1 egg yolk |
| ¾ cup butter or margarine | |

1. Sift flour with sugar, salt, and baking powder into large bowl.

2. Using pastry blender or 2 knives, cut in butter until mixture resembles coarse corn meal.

3. Beat egg with 2 tablespoons water and the almond extract. Add to flour mixture, mixing with fork until dough leaves side of bowl.

4. On lightly floured surface, knead dough until smooth. Wrap in waxed paper; refrigerate 1 hour.

5. Meanwhile, preheat oven to 350F.

6. Form dough into balls 1 inch in diameter. Place, 3 inches apart, on ungreased cookie sheets.

7. With palm of hand, flatten each cookie to a circle ¼ inch thick; press almond into center of each.

8. Combine egg yolk with 1 tablespoon water. Brush on cookies.

9. Bake cookies 20 to 25 minutes, or until golden-brown. Remove to wire rack; cool.

MAKES ABOUT 3 DOZEN



The amber glass urn holds an ample supply of Chocolate Ribbons and Chocolate Cookies de Luxe; while the covered round basket's filled with Chinese Almond Cakes.



CRISP NUT STARS

| | |
|---------------------------------|--|
| 2 cups sifted all-purpose flour | ¼ cup light-brown sugar, firmly packed |
| 1½ teaspoons baking powder | 1 egg |
| ¼ teaspoon salt | 1 teaspoon vanilla extract |
| ½ cup soft butter or margarine | 1 cup finely chopped pecans or walnuts |
| 1 cup granulated sugar | |

1. Sift flour with baking powder and salt; set aside.

2. In large bowl, with portable electric mixer at medium speed, beat butter, sugars, egg, and vanilla until well combined.

3. With wooden spoon, stir in flour mixture and pecans; then mix with hands until well blended. Form dough into a ball. Wrap in waxed paper or saran; refrigerate several hours, or overnight.

4. Preheat oven to 375F. Lightly grease cookie sheets.

5. Divide dough into 2 parts. Refrigerate until ready to roll out.

6. On lightly floured surface, roll out dough, one part at a time, ⅛ inch thick.

7. With 2½-inch star cookie cutter cut out cookies. Reroll trimmings, and cut.

8. Place 2 inches apart, on cookie sheets.

9. Bake 7 to 8 minutes, or until lightly browned. Remove to wire rack; let cool.

MAKES 3½ TO 4 DOZEN

ITALIAN ANISE COOKIES

| | |
|----------------------------------|--|
| Cookie Dough | 3 eggs |
| 2½ cups sifted all-purpose flour | Glaze |
| ½ cup granulated sugar | 1½ cups sifted confectioners' sugar |
| 3 teaspoons baking powder | 1½ to 2 tablespoons milk |
| ¼ teaspoon salt | Few drops red, yellow, or green food color |
| 1 teaspoon ground anise | |
| ⅓ cup soft shortening | |

1. Make Cookie Dough: Sift flour, granulated sugar, baking powder, salt, and anise into medium bowl.

2. Cut in shortening with pastry blender, until mixture resembles coarse cornmeal.

3. Add eggs; mix with fork until dough holds together and becomes smooth. Then mix with hands until well combined.

4. Form dough into a ball. Wrap in waxed paper or foil. Refrigerate overnight.

5. Next day, preheat oven to 375F. Lightly grease cookie sheets.

6. Make Glaze: In small bowl, combine all ingredients to make a smooth mixture.

7. Divide dough into 2 parts; refrigerate until ready to roll out.

8. On lightly floured surface, roll out each part of dough, ¼-inch thick.

9. With assorted 2½-inch cookie cutters, cut out cookies. Reroll trimmings, and cut.

10. Using spatula, place cookies 2 inches apart, on prepared cookie sheets.

11. Bake 8 to 10 minutes, or until lightly browned. Remove to wire rack; cool slightly.

12. Brush tops of warm cookies with glaze. Cool completely.

MAKES 3 TO 3½ DOZEN

DANISH SPICE COOKIES

| | |
|----------------------------------|--|
| 2½ cups sifted all-purpose flour | ⅓ cup soft butter or margarine |
| ½ teaspoon ground cardamom | ½ cup light-brown sugar, firmly packed |
| ½ teaspoon cinnamon | ½ cup dark corn syrup |
| ½ teaspoon cloves | 2 teaspoons grated orange peel |
| ½ teaspoon allspice | 1 egg yolk |
| ¼ teaspoon salt | ¼ cup ground walnuts, pecans, or hazelnuts |
| ¼ teaspoon baking powder | Walnut or pecan halves |
| ¼ teaspoon baking soda | |

1. Sift flour with spices, salt, baking powder, and baking soda; set aside.

2. In large bowl, with portable electric mixer at medium speed, beat butter, brown sugar, corn syrup, orange peel, and egg yolk until well combined.

3. With wooden spoon, stir in flour mixture and ground walnuts; then mix with hands until well combined.

4. Form dough into a ball. Wrap in waxed paper or saran; refrigerate overnight.

5. Next day, preheat oven to 375F.

6. Divide dough into 3 parts. Refrigerate until ready to roll out.

7. On lightly floured surface, roll out dough, one part at a time, ⅛-inch thick.

8. With assorted 2½-inch cookie cutters, cut out cookies. Reroll trimmings, and cut.

9. Place cookies, 1 inch apart, on ungreased cookie sheets. Press nut in center of each.

10. Bake 8 to 9 minutes, or until lightly browned. Remove to wire rack; cool.

MAKES 6 TO 6½ DOZEN

NOTES FOR THE AUSTRALIAN EDITION

METRIC GUIDE (The latest conversion table at the time of printing)

WEIGHT AND VOLUME MEASURES

Taking 250 g as equivalent to 8 oz and 250 ml as equivalent to 8 fl oz, the table below provides a guide to convert weights and volume measures in recipes and also to indicate the appropriate metric weights where canned and packaged goods are used.

Although the yield is slightly greater (10%) the proportions remain the same.

| IMPERIAL | | | | METRIC |
|----------------------------|----------------|---|---|--------------------------|
| Ounces and Fluid Ounces | | | | Grams and Millilitres |
| ½ oz | is replaced by | | | 15 g |
| 1 oz | " | " | " | 30 g |
| 2 oz | " | " | " | 60 g |
| 3 oz | " | " | " | 90 g |
| 4 oz (¼ lb) | " | " | " | 125 g |
| 5 oz | " | " | " | 155 g |
| 6 oz | " | " | " | 185 g |
| 7 oz | " | " | " | 220 g |
| 8 oz (½ lb) | " | " | " | 250 g |
| 9 oz | " | " | " | 280 g |
| 10 oz | " | " | " | 315 g |
| 11 oz | " | " | " | 345 g |
| 12 oz (¾ lb) | " | " | " | 375 g |
| 13 oz | " | " | " | 410 g |
| 14 oz | " | " | " | 440 g |
| 15 oz | " | " | " | 470 g |
| 16 oz (1 lb) | " | " | " | 500 g (0.5 kg) |
| 24 oz (1½ lb) | " | " | " | 750 g |
| 32 oz (2 lb) | " | " | " | 1000 g (1 kg) |
| 3 lb | " | " | " | 1500 g (1.5 kg) |
| 4 lb | " | " | " | 2000 g (2 kg) |

Index

A-B

Almond
brownies, frosted
chocolate, 45
cakes, Chinese, 62
coffee lace wafers, 39
drops, coconut, 16
Finnish logs, 56
raspberry, 34
wafers, Holland, 6

Anise, Italian, 64

Apple drop, 14

Applesauce-spice squares, 43

Apricot
oatmeal bars, 50
shortbread, 42

Banana
oatmeal, 14
orange-glazed, 14

Betsy McCall's
ginger cut-out, 30

Brownies
almond, frosted, 45
brown-sugar, 46
chocolate, 46
butterscotch, quick, 46
chocolate, 46
marbled, 47
mincemeat, 47
peanut, 47
rocky-road, 47

Brazil-nut, 14
glazed, 15

Brown-sugar
brownies, 46
chocolate, 46
icebox, 6
shortbread, 59

Butterscotch
bars, chocolate-chip, 45
brownies, quick, 46
frosting, 46
picnic bars, chocolate, 48
peanut bars, 43
squares, glazed, 43

C

Cherry ribbons,
chocolate, 8

Chocolate, 30
almond brownies, 45
brownies, 46
brown-sugar brownies, 46
butterscotch picnic bars, 48
cherry ribbons, 8
chewy balls, 38
chip, 15
butterscotch bars, 45
coconut squares, 48

de luxe, 62

drops, double, 15
filbert, 17
sour-cream, 23

Frosting, 46
glazed, 16
malTED, 15
nut, 7
oatmeal refrigerator, 10
print, 38
ribbons, 62
sandwiches, rich, 38
sticks, crispy, 49

Cinnamon
crisps, Swiss, 32
icebox, 9
stars, 54
teacakes, 42

Cocoa
crisp, 16
orange sugar, 32

Coconut, 39
almond drops, 16
chocolate-chip squares, 48
crisps, 17
crunch drops, 18
dream bars, 49
kisses, 17
macaroons, 17
orange, 7
squares, pineapple, 50

Christmas bonbons, 57
trees, 31

Coffee
almond lace wafers, 39
drop, 18

Crunch drops, 18

D-F-G-H

Date
bars, filled oatmeal, 51
Chinese chews, 48
nut bars, 43
nut pinwheels, 11
rocks, 18

Dream bars, 49

Dutch nut strips, 48

Fig, orange pinwheels, 11

Filbert-chocolate drops, 17

Fudge
bars, oatmeal, 49
drops, glazed, 16

Freezing cookies, 5

Fruitcake, 19

Ginger, 30
Betsy McCall's cut-out, 30
Christmas trees, 31
crinkles, 40
drops, 20
glazed, 19
honey, 19
sugar, 40

Gingerbread, 36
angel, 26
men, 31

Graham bars, pineapple, 50

Grossmutter's filled, 35

Gumdrop bars, 56

Hazelnut balls, 56

Hermits, 20

Holiday baking, tips for, 4

Holiday fruit drops, 57

Honey
fruit bars, 51
ginger drops, 19

J-K-L-M-N

Jewel, 41

Kris Kringles, 56

Lemon
drops, 21
hearts, 32
pecan, 7
sugar, 25

Mailing cookies, 5

Making cookies, 4

Mexican kisses, 26

Mincemeat
bars, filled oatmeal, 51
brownies, 47

Molasses
funny faces, 20
jumbo, 20
prune drops, 20

Nut
oatmeal, 22
stars, crisp, 64

Nuts
how to use, 18
more about, 33

O-P

Oatmeal
apricot, 50
banana, 14
crunch drops, 18
date bars, filled, 51
fudge bars, 49
icebox, 10
mincemeat bars, filled, 51
nut, 22
refrigerator, chocolate, 10
shortbread, Scotch, 50
toasted, 22
toffee bars, 52

Old-fashioned jumbles, 40
sour-cream, 23
sugar, 24

Orange
cocoa sugar, 32
coconut, 7
fig pinwheels, 11
glazed banana, 14

Peanut, 21
bars, butterscotch, 43
brownies, 47
crisscross, 39

Peanut-butter
drops, 21
pinwheels, 11

Pecan drops, 21
lemon, 7

Pie shell, 7

Pineapple
bars, 51
coconut squares, 50
glazed, 22
graham bars, 50

Prune
bars, delicious, 52
drops, molasses, 20

R-S-T

Raisin
bars, California, 52
English, 33
filled turnovers, 34
Grossmutter's filled, 35
ground, 40
Lebkuchen rounds, 25
old-fashioned filled, 34
spice drops, 23
glazed, 23

Raspberry, almond, 34

Shortbread stars, 59

Sour-cream
chocolate drops, 23
old-fashioned, 23

Spice
Danish, 64
icebox, 9
Moravian, 55
raisin drops, 23
glazed, 23
squares, applesauce, 43

Springerle, 59

Spritz, 57

Storing cookies, 4

Sugar
ginger, 40
lemon, 25
old-fashioned, 24
orange-cocoa, 32

Swedish
kringle, 41
wafers, 35

Tart shells, 7

Toffee bars, 52

Tudor roses, 42

V-W

Vanilla, 24
Anna's rolled, 25
clover leaves, 8
colored pinwheels, 8
Moravian white, 26
Neapolitans, 8
nut-icebox, 7
old-fashioned sugar, 24
petticoat tails, 10
pie shell, 7
ribbons, 9
tart shells, 7

Vienna tarts, 35

Viennese crescents, 41

Walnut shortbread, 33
topped, 33

Glazed Pineapple Cookies

Peanut-Butter
Pinwheels

Ground-Raisin Cookies

Brazil-Nut
Cookies

Oatmeal-Nut Cookies



Almond-Raspberry Cookies

MOLDED COOKIES have the somewhat symmetrical form of rolled cookies. The stiff cookie doughs are shaped, sometimes with the palms of the hands, into small balls. Some are forced through a cookie press into many and fancy shapes. Most of the doughs should be refrigerated at least an hour, so they can be handled more easily.

Walnut-Topped Cookies

Jewel Cookies

